



100% Malbec

Harvest: **late March.**

Vineyard: **Agrelo, Luján de Cuyo, Mendoza.**

Winemaker Consultant: **Roberto de la Mota**

Yield: **7.000 kg. per hectare / 2.832 kg. per acre**

Fermentation: **Traditional in stainless steel tanks of 100 and 200 hl.**

Ageing: **12 to 14 months in French oak barrels (new and first use) plus 12 months in bottle.**

Production: **20.000 bottles.**

Alcohol: **14,7% vol.**

TERROIR AND VITICULTURAL PRACTICES

The vineyard is located in Alto Agrelo, Luján de Cuyo, alongside Perdriel, 1100 mts. above sea level. The soil is stony and poor, therefore dry and extremely permeable. Grown in a fresh and dry climate, the malbec grapes reach maturity with very limited fitosanitary treatments. This vintage year was dry till the end of the cycle, with cool nights. As a result the wines are very rich in floral notes. Rains came only in April, just after the harvest was over. Harvested in late March, the grapes are shipped to the winery in 18 kg boxes. After a meticulous manual selection, the grapes are placed in 100 and 200 hectoliter stainless steel tanks for a classic maceration which lasts 21 days. After the malolactic fermentation the wine is transferred to new and first use French oak barrels for 12 to 14 months long aging.

TASTING NOTES

Sight: intense color, deep violet red.

Nose: expressive with intense aromas of plums and blackberries. Vanilla, toast, floral notes that bring freshness and a singular black tea reminiscence which is distinctive of Agrelo's terroir.

Palate: full bodied wine, ripe fruit and spicy flavors, velvet tannins and long finish. It can be stored for more than 10 years.

AWARDS



91 pts.



90 pts.



90 pts.



92 pts.



90 pts.