



TR^EZ WINES

Trez Reserva

Variety: 100% Malbec

Vintage: 2012

Vineyard: Tunuyán, Valle de Uco, Mendoza

Winemaker: Gonzalo Mazzotta

Winemaker Consultant: Roberto de la Mota

Yield by Hectare: 7.000 kg. per hectare

Harvest Practice: Manual

Harvest: Late March

Fermentation: Traditional in stainless steel tanks of 100 hl

Ageing: 14 months in first use French oak barrels plus 18 months in bottle

Residual Sugar: 2,68 g/l

Alcohol level: 14,9% vol.

Terroir and Winemaking

The vineyard is located in Los Árboles, Valle de Uco, Mendoza, Argentina, 1.200 mts. above the sea level in a privileged terroir. Grown in a fresh and dry climate with a significant temperature amplitude, we obtain an expressive Malbec with great body and natural acidity, that makes it very attractive to drink. 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 hectoliter stainless steel tanks for a classic 21 days maceration. After the malolactic fermentation occurred, the wine is placed into first use French oak barrels for 14 months ageing.

Tasting Notes

Sight: intense and deep violet red

Nose: expressive with intense aromas of plums and blackberries. Vanilla, floral notes of violets that bring freshness and a singular mineral reminiscence, distinctive of Uco Valley's terroir.

Palate: full bodied wine, combination of fresh and ripe black fruit, mineral and floral flavours, velvet tannins, refreshing acidity and long finish.

It can be stored for more than 8 years

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