



MALBEC 2015

HARVEST REPORT

The 2014-2015 harvest (from November to February) presented mean temperatures well below historic averages. Only in March did temperatures approach mean or close-to-mean values. These proved to be favorable conditions for white varieties. Slow ripening yielded very expressive wines. Red varieties were marked by slow ripening until late March, especially as regards sugar content. Then, halfway through April the ripening process suddenly stepped up.

VINEYARDS

The grapes used to make our Terroir Series Malbec are sourced from our vineyards in Vista Flores (Malbec-Petit Verdot) and Agrelo (Bonarda), all of them in Mendoza. We selected the best terroir for each variety so as to show the distinctive character of each grape variety. In general, vineyards are located at a high altitude ranging from 950 to 1,400 meters above sea level.

WINEMAKING

The fruit for our Terroir Series Malbec was hand-picked into 15kg-trays so as to preserve the berries, which were then selected manually in the winery to ensure fruit quality. Must was fermented in small tanks under optimum conditions preserving vineyard character and qualities. Alcoholic fermentation was conducted at 82°F (26°C) approximately for 7 days followed by post-fermentation maceration at 50°F (10°C) for approximately 15 days. Finally the wine was aged for 10 months using a combination of new and used French oak barrels.

TASTING NOTES

Our Terroir Series Malbec is an elegant soft wine that pairs well with different dishes, especially red meats. With a deep brilliant purplish red color this wine shows fruit notes in the nose that evoke plums and spices such as thyme. The palate displays the silky character of Malbec framed by the structure and freshness of Petit Verdot. The finish reveals interesting notes of fresh fruit from Bonarda.

SERVING TIPS

We recommend 30-minute decanting (for oxygenation) for full display of delicious fruity flavors and aromas. Maximum serving temperature: 59°-63°F (15°-17°C). Store in a cool (<59°F; <15°C) and dry place, protected from direct light exposure.

APPELLATION OF ORIGIN: Vista Flores- Mendoza, Argentina

VARIETY: 80% Malbec / 15% Bonarda / 5% Petit Verdot

BASIC ANALYSIS

ALCOHOL: 14.5 %

PH: 3.7

TOTAL ACIDITY (H₂SO₄): 3.7 gr/ltr

RESIDUAL SUGAR: 2.8 gr/ltr

FREE SO₂: 35 ppm

