



TASTING NOTES

Intense red-maroon colour. Intense red fruit notes, equilibrated with coffee notes due to the stay in barrels. Complex, voluminous, with mature tannins, equilibrated, highlighting the red fruits with black flowers notes and with a persistent ending with coffee notes."

AWARDS

AWARDS 2013 93 pts - TIM ATKIN 2016
AWARDS 2012 94 pts - JAMES
SUCKLING 93 pts - WINE ADVOCATE
AWARDS 2011 92 pts - WINE
ADVOCATE AWARDS 2008 94 pts -
ARGENTINE REPORT TIM ATKIN 92
pts - JAMES SUCKLING Gold Medal -
MALBEC INTERNATIONAL
COMPETITION

VARIETY

90% Malbec - 10% Cabernet Sauvignon. Two of Argentina's finest, most representative red grape varieties. Malbec has become emblematic in Argentina, having found the ideal conditions in which to grow, optimising its qualities and producing powerful wines that are rich in colour. Cabernet Sauvignon, originally from Bordeaux, provides us with highly distinct aromas, thanks to its ability to reflect the terroir in which it is grown.

VINEYARD

Soil

Our estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density

4166 and 7400 vines/ha.

Climate

Continental semi desert characterised by light frost and high level of sunshine. Average annual rainfall of 200 mm essentially concentrated in summer. High temperature range day/night (10 °C at night - 40 °C during the day in summer).

Average age of the vines

16 years. The first vintage arrived 6 years after planting the vines.

Yield

30-35 hl/ha.

Location

Vista Flores, Tunuyán, Alto Valle de Uco, Mendoza. Altitud: 1100 msnm.

WINEMAKING

Wine-growing

In order to moderate the natural force of the malbec we adjust the watering of the plant to make it live with a mild water stress. We do a green harvest to promote concentration and maturation of the grapes that remain. The harvest date is defined according to tasting tests results.

Harvest

The grapes were handpicked into 20 kg crates during the first week of April and then taken to the winery where they were sorted by hand.

Vinification

Partially fermented in 400 Litre French oak casks with a rotation system. Postfermentative maceration of one month. Malolactic fermentation at 22 °C with weekly stirring. Elimination of 40% of the juice.

Ageing

Aged for 24 months in new French oak barrels.

THE VINTAGE

Our vineyard in Argentina has seen a year with rainfall substantially above norms, due to the phenomenon of La Niña in the Pacific. The red grape harvests began in early April with the Malbec and finished at the beginning of May with the Cabernet Sauvignon. Slower ripening enabled us to obtain more flavour and complexity. A generous vintage, for those who were able to manage it appropriately in both the vineyard and the winery. Our wines are very well balanced on the palate and offer powerful aromatic expression. 2013 has been characterized by slow ripening and low yields in our vineyards (as has been the case everywhere in the Mendoza region), which suggests that the wines will be of excellent quality.