



TASTING NOTES

Bright ruby colour. On the nose red summer fruit aromas dominate with a slight touch of black pepper. On the palate there is an attractive concentration of ripe red fruits which gives volume to the wine. It has a good structure and the tannins are soft and smooth. Its finish is long with notes of coffee.

VARIETY

100% MALBEC. Malbec is Argentina's most emblematic red grape variety. Originally from the southwest of France, it has found the perfectly suited combination of sun and climate in Argentina. It produces very powerful wines with lots of colours.

VINEYARD

Soil

Our own 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

3500 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

10 years.

Yield

60hl/ha.

WINEMAKING

Harvest

Grapes are generally harvested at the beginning of March.

Vinification

It is traditionally fermented between 25 ° and 30 ° C with daily pumping over. After fermentation it is macerated for a long time in order to achieve a high degree of concentration and body.

Ageing

A part of the wine is aged in 2 uses French oak barrels.

THE VINTAGE

After a cool summer, we started the crop by our pinot gris in late february, fifteen days later than normal. Grapes had a lower level of alcohol than traditionally and a nice acidity. March and april were still very cold and humid so the red have been harvested with same type of analysis. Despite the rains we had no grey rot due to a very good work done in the vineyards. The malbec are denses, firm and colorful the cabernet are a bit tough but will get more supple. One of the year with the lowest levels of alcohol but very elegant and aromatique.