

RESERVE RESERVE MALBEC 2016



TASTING NOTES

Intense ruby red colour. Complex, with a mix of red berries and spicy aromas of clove and black pepper. Also some delicate notes of chocolate and coffee that come from its time in oak. A structured and complex with pleasant tannins which bring sweetness and a long finish. Spice combines with toasted notes and characteristic red berry fruit of Malbec.

AWARDS

Awards 2015 >Awards 2011 Gold Medal - Malbec International Competition 2013 >Awards 2013 90 pts -TOP 100 Value Decanter 90 pts -James Suckling 93 pts - James Suckling >Awards 2014 92 pts -James Suckling

VARIETY

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

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

4166 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

50hl/ha.

Location

Finca Chacayes, Valle de Uco, Mendoza

WINEMAKING

Harvest

The grapes are hand picked at the peak of ripeness; they are placed in small trays. This is the last variety in entering the bodega.

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 full bodied structure.

Ageing

The wines are kept for a period of 8 to 10 months in 2 uses French oak barrels of 225 liters capacity; thus the wine preserves its marked varietal character and integrates with the subtle flavours of the wood. The barrel aging gives harmony and roundness to the wine.

THE VINTAGE

After a dry Winter, we were surprised by an early Spring arrival. However, the cool temperatures came back by the end of January, which allowed to slow down the cycle and to balance the maturation process. We began harvesting the Pinot Gris unusually early, as mid-February. The grapes were picked early in the season to keep the natural acidity and preserve the aromatic freshness.