

GRAND MALBEC | 2018

THE FULLEST EXPRESSION OF MALBEC FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% MALBEC

	30%	40%	30%
LOCATION	Las Compuertas - Luján de Cuyo	Paraje Altamira – Uco Valley	Los Chacayes, Uco Valley
VINEYARD	Las Compuertas Estate	Los Castaños Estate	Licán Estate
ELEVATION	1,070 m / 3,510 ft above sea level	1,100 m / 3,608 ft above sea level	1,250 m / 4,100 ft above sea level
SOIL	Low organic matter and high levels of calcium that provide optimum soil texture and vine nutrition	The calcareous soil is rocky, sandy, and loamy, with abundant mineral diversity and poor water retention	Both sandy and dry, this heterogeneous soil forces the plant to develop long and deep roots
HARVEST	March 23rd, 2018	March 23rd, 2018	March 18th, 2018
EXPRESSION	The Malbec from the deep soil of this estate reveals berry aromas and flavors, round tannins and a distinctive elegance.	This rocky terroir infuses Malbec grapes with floral and aromatic herbs notes, as well as a perfect balance.	The land of the rolling stones completes the blend with beautifully concentrated Malbec conveying dark berry aromas, mineral notes and luminous freshness.



VINTAGE REPORT



The 2018 harvest was marked by three important characteristics. Firstly, a temperate and dry spring, with some frosts, but not of great relevance. Secondly, a warm January with temperatures above the norm in the lower areas and similar to the average in the higher zones, and thirdly, the autumn was very even and mild, which allowed us to handle harvest times well and harvest with optimum maturity. The 2018 harvest will be memorable. The quality of the grapes was excellent. The conditions of maturity by temperatures and exceptional thermal amplitudes helped to obtain fresh, healthy fruit with very good concentration of color, with coarse skins, which favor very high-quality wines.

WINEMAKING



1. Grapes are hand-harvested in the early morning hours.
2. Bunches and berries are thoroughly selected at the winery. Gravity filling of small fermentation tanks.
3. Alcoholic fermentation triggered with selected yeasts at 28-30 °C/ 82,4-86 °F. Gentle and prolonged maceration for 20-25 days average, combining pigeage and délestage.
4. The wine is aged for 12 months in French oak barrels.
5. Clarification and filtration.
6. Extended bottle ageing for at least 12 months.

TASTING NOTES



COLOR: Intense red color with purple hues.

AROMAS: Intense and complex on the nose. It combines aromas of black fruit and violets framed by notes of dried herbs and thyme. Mineral aromas of graphite make the bouquet even more complex.

TASTE: Dense, full and unctuous on the start. This wine is well-balanced and elegant with a long and silky finish."

FOOD PAIRING

Ideal to pair with grilled and slow-cooked beef with wine reductions. This wine also pairs beautifully with stewed lamb and mature or smoked cheese.

