

GRAND MALBEC | 2018

THE FULLEST EXPRESSION OF MALBEC FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% MALBEC	COMP	OSITION	100%	MAIREC
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LOCATION

VINEYARD

ELEVATION

SOIL

HARVEST

EXPRESSION

30%

Las Compuertas - Luján de Cuyo

Las Compuertas Estate

1,070 m / 3,510 ft above sea level

Low organic matter and high levels of calcium that provide optimum soil texture and vine nutrition

March 23rd, 2018

The Malbec from the deep soil of this estate reveals berry aromas and flavors, round tannins and a distinctive elegance.

40%

Paraje Altamira - Uco Valley

Los Castaños Estate

1,100 m / 3,608 ft above sea level

The calcareous soil is rocky, sandy, and loamy, with abundant mineral diversity and poor water retention

March 23rd, 2018

This rocky terroir infuses Malbec grapes with floral and aromatic herbs notes, as well as a perfect balance.

30%

Los Chacayes, Uco Valley

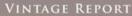
Licán Estate

1,250 m / 4,100 ft above sea level

Both sandv and dry, this heterogeneous soil forces the plant to develop long and deep roots

March 18th, 2018

The land of the rolling stones completes the blend beautifully concentrated Malbec conveying dark berry aromas, mineral notes and luminous freshness.





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



- 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.
- 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.
- The wine is aged for 12 months in French oak barrels.
- 5. Clarification and filtration.
- Extended bottle ageing for at least 12 months.



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.





