



## GRAND MALBEC | 2017

THE FULLEST EXPRESSION OF MALBEC FROM TERRAZAS DE LOS ANDES

	COMPOSITION: 100% MALBEC		
	25%	30%	45%
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	1,200 m / 3,937 ft
SOIL	Low organic matter and high level 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	April 5th, 2017	March 25th, 2017	March 27th, 2017
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.

### 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.
6. Clarification and filtration.
7. Extended bottle ageing for at least 12 months.

### TASTING NOTES

COLOR: Intense red with black hues.

AROMAS: It displays an attractive and complex bouquet that combines aromas of dark fruit with balsamic and aromatic herbs notes. It shows delicate aromas of mocha and dark chocolate towards the end.

TASTE: Smooth, bold and fresh in the mouth. Its outstanding acidity and round, firm tannins guarantee a long ageing potential.

### VINTAGE REPORT

The 2017 harvest was characterized by its high quality and low volume. The cold of the previous two spring seasons combined and resulted in low weight clusters, but the concentration and general quality of the grapes was exceptional as a consequence of the health of the grapes, the excellent weather at the time of maturity and the low quantity of grapes per plant.

### 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 cheeses.



### AWARDS



Tim  
Atkin



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