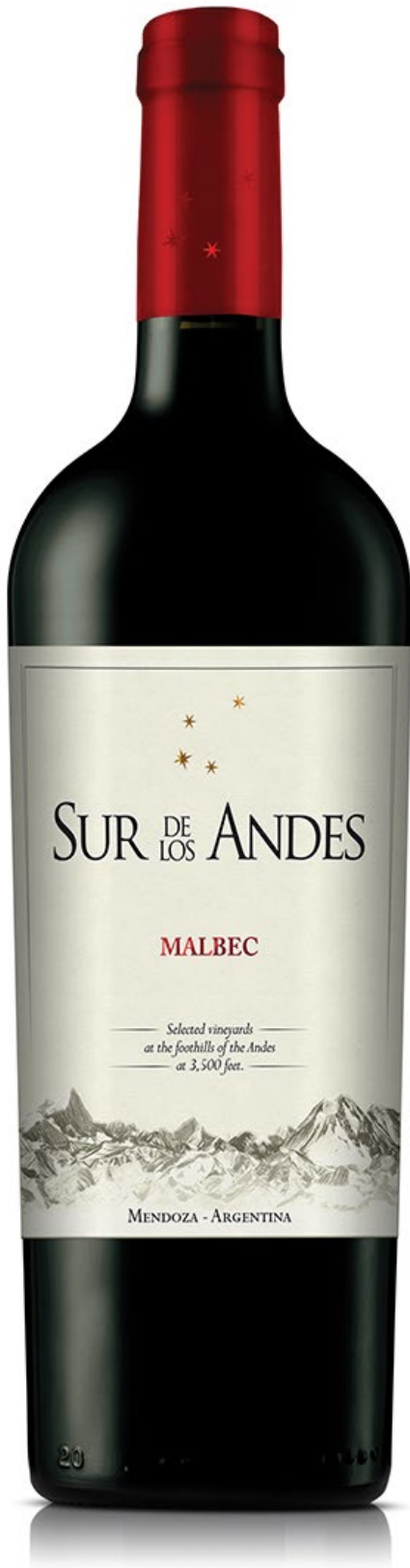


# SUR DE LOS ANDES

*"All grapes are carefully selected from a small number of vineyards in the two prime zones of Mendoza in Luján de Cuyo and Valle de Uco."*



## SUR DE LOS ANDES

### Malbec 2013

*"A young and fruity malbec with fresh aromas of red berries."*

**Vintage:** 2013.

**Vines:** 100% Malbec.

**Vineyard Location:** Mendoza: 70% Agrelo, 20% Lunlunta, 10% Uco Valley.

**Vineyard Density:** High Density. 2.200 / 2.500 plants/acre

**Climate:** Warm during the day and cool at night.

**Soil:** Clay and limestone.

**Irrigation:** Natural Surface Irrigation from Mountain Springs.

**Vineyard Management:** Without use of fertilizers, herbicides or insecticides.

**Production:** About 1.5 plants per bottle.

**Pruning:** Double Guyot System.

**Harvest:** Manually in 500 pounds baskets.

**Fermentation:** Use of Native yeast. 25 days with 3 days of cold maceration. Temperatures between 25-28 Celsius to enhance fruit. 100% Malolactic Fermentation.

**Barrel Aging:** 25% third use French oak barrels and 75% insert stave oak during 6 months.

**Acollades:** Wine Advocate: 2008: 90 pts; 2009: 88 pts; 2013 Not Rated yet.

**Tasting Notes:** *"This malbec has been fermented with native yeast and has spent 6 months in French oak. The bouquet is well defined with blackberry, boysenberry, black currant, touches of dark chocolate and anise."*