

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."



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Malbec Reserva 2012

"Bright ruby-red. Black fruits and licorice on the nose."

Vintage: 2012.

Vines: 100% Malbec.

Vineyard Location: Mendoza: 40% Agrelo, 10% Las Compuertas, Lujan de Cuyo and 50% Uco Valley.

Vineyard Density: High Density. 2.300 / 2.700 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 2.0 plants per bottle.

Pruning: Double Guyot System.

Harvest: Manually in 40 pounds baskets.

Fermentation: Double sorting Table. Use of Native yeast. 30 days with 5 days of cold maceration. Temperatures between 28-31 Celsius to achieve complexity. 100% Malolactic Fermentation.

Barrel Aging: 80% Second and third use and 20% first use French Oak during 12 months.

Acollades: Wine Enthusiast: 90 points.

Tasting Notes: *"Selected grapes from Agrelo and Uco Valley are treated to long maceration and 12 months of oak treatment to produce this delicious, intensely fruity Malbec that features notes of blueberry and boysenberry with a touch of minerality."*