



## MALBEC 2010 MENDOZA, ARGENTINA

### Discovered in Argentina:

These grapes were discovered at altitude in some of Mendoza's best terroirs, including the Agrelo and Vistaflores subregions. Vineyards are planted at high density in the foothills of the Andes Mountains, starting above 3,200 feet where the altitude and poor soil result in lower yields and a cooler climate for balanced wines. Grapes are hand-picked and sorted, with only perfectly ripe fruit contributing to Winemaker Didier Debono's luscious Malbec blend.

### Winemaking:

Grapes are hand-picked, destemmed, and manually sorted. Cold maceration takes place in stainless steel tanks (6-8° C) for 4-5 days to extract aromatic precursors. Post-fermentation maceration lasts from 7-10 days followed by malolactic fermentation. The wine is aged in French oak for one year, followed by a minimum of two months in bottle before release.

### Tasting Notes:

Aromas of fresh red fruit and spice dominate. On the palate, this wine is smooth and robust, with juicy, ripe black cherry flavors culminating in a lingering, spicy finish. Perfectly matched to cured or grilled meats, game, Cajun and Indian-style foods, and tinkering with creations...never mind the crash.

### Technical Details:

**Varietal:** 85% Malbec, 10% Bonarda,  
5% Cabernet Sauvignon

**Vineyard sites:** Agrelo and Vistaflores  
in Lujan de Cuyo

**Alcohol:** 14.5%

**Acidity:** 6.6 g/l

**pH:** 3.57

**Aging:** 1 year in French oak, min. 2  
months in bottle



*"Masterful, like  
soaring to new  
heights and never  
having to fall back  
to earth."  
- Esteban Colombo*

