



Varietal Composition: Malbec.

Grapes: From Uco Valley (1.100 m.a.s.l. – poor soils), Luján de Cuyo (980 m.a.s.l. – intermediate soils) and Medrano (750 m.a.s.l. – rich soils).

Vineyards: More than 50 years old, with yields of less than 10 Tn per Ha.

Harvest: By hand in plastic bins.

Selection: Manual cluster selection.

Maceration: 3 days at 8°C.

Alcoholic Fermentation: With native yeasts during 7 days in stainless steel tanks at temperatures between 24 and 25°C.

Malolactic Fermentation: In stainless steel tanks.

Ageing: A slight touch of French oak to add complexity yet maintaining the fruit.

Alcohol: 14.0%, pH 3.65, residual sugar 2.00 g/l, total acidity 5.4 g/l.

Stephen Tanzer's ● 89 points (2009 vintage)

ROBERT PARKER ● 87 points (2009 vintage)
90 points (2008 vintage)

Decanter ● Gold Medal (2008 vintage)

Wine Spectator ● 88 points (2008 vintage)

Wine&Spirits ● 89 points (2007 vintage)

AUSTRAL SPECTATOR ● Among the 60 best Argentine wines for 2009 (2007 vintage)

WINE ENTHUSIAST ● Top 100 Best Buy for 2007 - 90 points (2006 vintage)
Top 100 Best Buy for 2006 - 91 points (2005 vintage)

