



ONLY MALBEC GRAPES FROM VIÑA 1924 TERROIR, PARCEL 3, VISTALBA

***“VIÑA 1924 TERROIR in its full expression, preserved in the bottle”***

- VINTAGE:** 2016
- GRAPE VARIETY:** 100% Malbec
- GRAPE ORIGIN:** 100% Vistalba, Luján de Cuyo, Mendoza, Argentina
- VINEYARD:** Grapes always from a single and sole vineyard and parcel, “VIÑA 1924” Parcel 3. Ancient, more than 95 years of age, a traditional vineyard which corresponds to the origins of the viticulture in the area. Grown on low espalier (low vine), pruned according to double Guyot system, with 7,200 plants per hectare, furrow irrigation and ungrafted vines. The vineyard is managed to preserve tradition and resources.
- HARVEST TIME:** Between 11 and 12 of April, 2016. The harvest time was organoleptically determined, along with the analytical monitoring of the polyphenolic profile ripeness. The harvest is carried out by hand using shears and 18 kg boxes. Average temperature of grapes at harvest time and at the beginning of production: 12 ° C
- VINIFICATION:** Vinification is performed at the foot of the vineyard, with state-of the art technology and under manual inspection and selection of clusters, destemming, manual inspection and selection of grapes, filling into tanks through conveyor belts so as to ensure the grapes arrive undamaged. Small stainless steel tanks, 100, 65, 40, 35 and 15 hL capacity and automatic temperature control.
- FERMENTATION PROCESS:** Pellicular maceration at 8°C for 10 days, alcoholic fermentation with selected yeasts for 14 days between 24° and 26° C with pump over methods, post fermentative maceration for 8 days, natural malolactic fermentation in French oak barrels.
- PRODUCTION AMOUNT:** 10.738 bottles, bottled on December 21, 2017
- ANALYTICAL INFORMATION:** Alcoholic volume: 14,5% vol. at 20 °C --- Sugar content: -1,83 g/L --- pH: 3,79. Total acidity: 5,60 g/L expressed as tartaric acid --- Volatile acidity: 0,56 g/L expressed as acetic acid.
- TASTING NOTES:** Deep and brilliant rubi red color with blue and purplish hues. Sweet and delicate floral aroma which evolves and slowly reveals a great complexity and intensity as it develops in the glass. Aromas of plums and fresh red berries along with a delicate floral note. It shows a very soft attack in mouth to then surprise with complex, intense and concentrated flavors and a lingering aftertaste. Soft and sweet tannins. With vanilla notes and soft toast flavor which denote it is mildly aged in the most delicate French oak barrels for 14 months. Remarkable varietal typicity together with the extraordinary freshness and particular fruity expression, typical of the grapes from this vineyard. An elegant and intense wine, complex and balanced. It has an aging potential which makes it worthy of aging for at least 10 years. It is recommended to decant the wine before drinking. Best served at 15°-16 °C.
- Oenologist:** Juan Manuel González **Vineyard foreman:** Alberto Comarín/Mario Núñez **Consulting advice:** Eno Rolland

## REVIEWS

- 2016 Vintage:** 94 Pts by TIM ATKIN UK – TOP 10 Argentine Malbecs 2019 Report
- 2015 Vintage:** 96 Pts by TIM ATKIN UK – TOP 10 Argentine Malbecs 2018 Report
- 2014 Vintage:** 95 Pts by TIM ATKIN UK – TOP 10 Argentine Malbecs 2017 Report
- 2013 Vintage:** 95 Pts by TIM ATKIN UK – TOP 10 Argentine Malbecs 2016 Report
- 2012 Vintage:** 98 Pts by TIM ATKIN UK – Best Rated Malbec 2015 Report // 95 Pts Gismondi/Tobe CANADA – Best Rated Malbec
- 2011 Vintage:** 96 Pts by TIM ATKIN UK- TOP 10 Argentine Malbecs // 91 Pts GUIA PEÑIN Mejores Vinos 2015/2015 ESPANA
- 2010 Vintage:** 92 Pts by JAMES SUCKLING – WS // 92 Pts Gismondi/Tobe Canada
- 2009 Vintage:** 90 Pts WINE ADVOCATE/Robert Parker // 91+ Pts Anthony Aspler Canada // 92 Pts GUIA PEÑIN Mejores Vinos 2013/2014 ESPANA // 97 Pts VINUS 2013 – Doble Medalla de Oro, Gran Campeón Tintos, Gran Campeón Categoría Precios
- 2008 Vintage:** 92 Pts Cuisine & Vins – TOP100 argentine wines 2012 // 92 Pts Gismondi/Tobe Canada // GOLD at MALBEC AL MUNDO 2010 Argentina // 91 Pts GOLD by MASTER WINE MAGAZINE Argentina // 94 Pts by TIM ATKIN UK // TOP 100 Argentine Wines 2012 by CUISINE & VINS – 92Pts // 4 STARS by AUSTRAL SPECTATOR (1 to 5 Scale)
- 2007 Vintage:** 95 Pts Gismondi/Tobe // 92 Pts WINE ADVOCATE/Robert Parker // TOP 10 MALBEC WINE by THE NEW YORK TIMES (second place) // GOLD at MALBEC AL MUNDO 2008 // TOP 10 INTERNATIONAL WINE 2009 by WINE ACCESS MAGAZINE Canada // 5 STARS by AUSTRAL SPECTATOR (1 to 5 Scale)