

LOBUNO – SELECT BLEND 2007

Vineyard location La Consulta, Uco Valley, Mendoza, Argentina. La Elena (1,000 masl) and El Pollo (1,100 masl) Estates.

Composition Blend by varieties: Malbec 60%, Merlot 25%, Cabernet sauvignon 15%

Cultivated surface Malbec: 4 hectares planted in 1920. Merlot: 3 hectares planted in 1960. Cabernet sauvignon: 2 hectares planted in 1960.

Vineyard systems Trellis system in Malbec and Cabernet Sauvignon, Gouyot single system. Pergola trellis system in Merlot with canopy divided in “H”. Irrigation system: traditional superficial furrows. Hail protection: Anti-hail netting, Grembiule system

Harvest Manual harvesting using plastic baskets with a 15 kg capacity, avoiding the crush of the berries.

Yield Malbec: 55 quintals/H; Merlot: 60 quintals/H.; C. Sauv.: 65 quintals/Hectare.

Vintage 2007

Climatic conditions The season 2006-2007 had notable climatic variations. An annual rainfall of 205 mm, gave outstanding healthy vineyards this year. Spring was temperate, which helped the excellent growth of the canopy. Summer was quite hot, with marked differences between day and night providing high concentration of organic compounds (*polyphenols*).

Winemaking process Grapes are hand picked. The clusters are selected manually before they are poured into the destemmer. Fifteen per cent of the juice is drawn off allowing a longer contact of solids and liquids in order to increase concentration of flavours and aromas. The alcoholic fermentation occurs spontaneously in the steel tanks. The maceration with the grape skins takes twenty-three days at a controlled temperature, pressing them daily, pumping over the pomace, and transferring it to different tanks. All these techniques extract the characteristics of the varietal, the primary aromas, and the intensity of the colour. Malolactic fermentation takes place during the aging in oak barrels.

Aging Placed in French oak barrel and American oak barrels, 90% and 10% respectively, for a period of eight months.

Analysis Density: 0.995, Alcohol: 13.90 % v/v, Residual sugars: 3.50 g/L
Total acidity: 68.9 mEq/L, Volatile acidity: 11 mEq/L, pH: 3.7

Tasting notes *Colour:* Intense dark red with violet tones. *Nose:* Plums, liquorice, ripe cherries, with a touch of minty flavours, and floral notes of violets, as well as smoky aromas provided by the oak barrels. *Mouth:* Prunes, cherries and crystallized fruits. Its tannins are soft and rounded with the aromas of red and black ripe berries, with spicy notes that present it with a lingering finish, great complexity and fineness.

Comments It is round and well concentrated in the palate, it is balanced and ample. It gives delicate notes in its long finish. Malbec adds soft spicy and dark berries overtones and oak provides a subtle vanilla tone.

Commercial brand DOMADOS - Lobuno

Package 75 cl./bottle; 6 or 12 units/case

