

TOBIANO MALBEC - MERLOT

Vineyard location La Consulta, Uco Valley, Mendoza, Argentina. La Elena (1,000 masl) Estate, El Pollo (1100 masl) Estate.

Composition Varieties Malbec 65%, Merlot 35%

Cultivated surface Merlot vineyard: 4 hectares planted in 1980. Malbec vineyard: 6 hectares planted in 1980

Vineyard systems Pergola trellis system, Gouyot single system, spur pruning cordons, and 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 70 quintals/Hectare; Merlot 70 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. Ten per cent of the juice is drawn off allowing a longer contact of solids and liquids in order to increase concentration of flavors and aromas. The alcoholic and malolactic fermentation occur spontaneously in the steel tanks. The maceration with the grape skins takes about twenty days at a controlled temperature, pressing them daily, pumping over the pomace, and transferring it to different tanks. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour. Finally, the wine is placed in oak barrels for three months.

Análisis Density: 0.992, Alcohol: 13.80 % v/v, Residual sugars: 2.20 g/L
Total acidity: 58.90 mEq/L, Volatile acidity: 5.7 mEq/L, pH: 3.8

Tasting notes *Colour:* Red, with intense violet overtones. *Nose:* Plum, cherry and raspberry aromas. It features floral aromas of violets, typical of Malbec varieties from cold areas. *Mouth:* Prunes, cherry and sour cherry jam notes, with sweet rounded tannins and long persistence. A solid structure with an elegant finish.

Comments On the palate, it is concentrated and mouth filling. It releases elegance and finesse in its finish. Irresistible lushness to share.

Commercial brand DOMADOS - Tobiano

Package 75 cl./bottle; 12 units/case

Label design by Boldrini & Ficcardi

