

TOBIANO MALBEC - CABERNET SAUVIGNON

Vineyard location La Consulta, Uco Valley, Mendoza, Argentina. La Elena (1000 masl) and El Pollo (1100 masl) Estates.

Composition Varieties Malbec 65%, Cabernet Sauvignon 35%

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

Vineyard systems Trellis system, Gouyot single system, spur pruning cordons. Irrigation system: drop system and traditional superficial furrows. Hail protection: Anti-hail netting, Grenbiule system

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

Yield Malbec 70 quintals/Hectare; Cabernet Sauvignon 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.

Analysis Density: 0.992, Alcohol: 14.00 % 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:* Bright intense ruby red colour, with marked purple hues. *Nose:* Plum, cherry and raspberry aromas. It features floral aromas of violets and spicy aromas. Notes of spices such as red pepper stand out. *Mouth:* Prunes, cherry and minty notes, with robust but sweet rounded tannins provide typical features while the finish is both intense and elegant. Concentrated and mouth filling. Sought-after premium bivarietal.

Comments It releases elegance and finesse in its finish. A consistent style of fresh fruit and floral aromas with touch of leather. Quaff, ideal for sharing with loved ones.

Commercial brand DOMADOS - Tobiano

Package 75 cl./bottle; 12 units/case

Label design by Boldrini & Ficcardi

