

FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	1st. week of April, 2007
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Malbec 100%
VINEYARD LOCATION	La Consulta – Uco Valley – Mendoza – Argentina - 1.034m/asl
VINEYARD AGE	85 years
CONDUCTION	Low vineyard
AGING	100% is kept for 18 months in new French oak barrels
BOTTLING	December 5th, 2008 – non filtered
PRODUCTION	Limited Edition of 4.296 bottles
ALCOHOL	14,4% by vol.

ENOLOGY

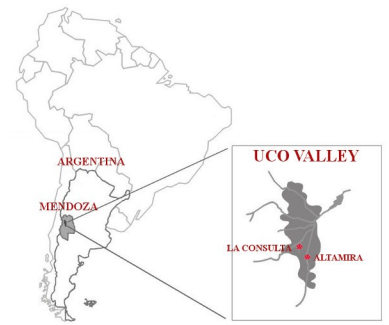
The grapes were harvested manually, early in the morning to avoid extreme temperatures using containers of no more than 10 kg. Yields inferior to 35 qq/ha, together with two meticulous selections of bunches and third selection of grapes, ensure the highest fruit concentration and an ideal ripening. Shortly after destemming and a third selection, cold maceration took place to obtain the maximum fruit smells and colour. Alcoholic fermentation was conducted in small stainless steel tanks of 2, 2.5 and 5 hectoliters. Daily different kinds of delestages and pump-ups are performed. As a next step, an extended maceration took place to ensure the wine structure and complexity. The young wine was pressed softly and placed in new small French oak barrels where malolactic fermentation took place. Aging in barrels lasted for 18 months. Once in the bottle it rests two years in our underground cave, waiting for the right moment to release.

WINEMAKING NOTES

Solid, of great structure and mature style, it shows notes of black plums, blueberry and minerals such as graphite, combined with fine layers of toasted spices. Intense ruby color with violet flashes. Elegant acidity with a great ending in mouth. Extremely complex and sophisticated.

TO SERVE

It may contain totally natural sediments that do not affect quality.
Suggested drinking temperature: 16°C to 18°C.
We recommend decanting this wine at least an hour before drinking.



1922
GRAN RESERVA

