

# FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	4th. week of April 2015
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Malbec 100%
<b>VINEYARD</b>	La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl
<b>VINEYARD AGE</b>	93 years
<b>CONDUCTION</b>	Low vineyard – furrow irrigation
<b>AGING</b>	100% is kept for 18 months in new French oak barrels
<b>BOTTLING</b>	January 25, 2017 – nonfiltered
<b>PRODUCTION</b>	Limited Edition of 3313 bottles
<b>ALCOHOL</b>	14.7% 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 color. 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

At first glance, it presents deep violet color with purple highlights. Its delicate spicy hints stand out above its marmalade berry aroma that complement smoothy with roasted and chocolate notes that bring complexity to the whole. Sophisticated, well-structured, and elegant with velvety persistent aftertaste.

## TO SERVE

It may contain totally natural sediments - typical of the well-structured and well-balanced wines - 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

