

FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	4th. week of March, 2019
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Malbec 100%
VINEYARD LOCATION	Parcel F - La Consulta - Uco Valley – Mendoza – Argentina - 1.034m/asl
VINEYARD AGE	22 years
CONDUCTION	High espalier
AGING	10% is kept for 3 months in French oak barrels
ALCOHOL	13.4% by vol.

ENOLOGY

Grapes are harvested by hand with scissors and placed in 10 kilo plastic boxes. Once in the winery, grapes are laid out on the selection table. Bunches and grapes that are not in optimal condition are removed and not used. Then grapes are destemmed and placed into a stainless-steel tank for fermentation. After about 7 days into the 24-26°C fermentation process, devatting occurs so that the grapes keep fermenting without the skins. Thus, we reach the desired color and flavor, but with few tannins. After malolactic fermentation, 10 per cent of the wine is placed into thrice used barrels for around 3 months.

WINEMAKING NOTES

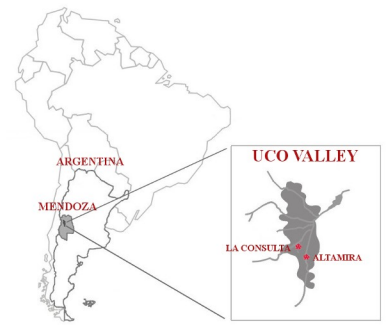
Young, fresh, and fruit-forward wine, smooth and round on the palate, resulting from the early devatting. As the fermentation process is completed without the skins, this wine is uniquely characterized by its smoothness, vivacity, and straightforwardness. Bright purple, hints of red fruit and spices, and floral aromas. Kind and light in the mouth and easy to drink.

PAIRING

Ideal to pair with tapas, pizza, pasta, and sandwiches of all sorts.

TO SERVE

Suggested drinking temperature: 13°C to 15°C.



PARCELA F

