

# FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	3rd. week of March, 2020
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Malbec 100%
<b>VINEYARD</b>	Parcel D - La Consulta - Uco Valley – Mendoza – Argentina - 1.034m/asl
<b>VINEYARD AGE</b>	23 years
<b>CONDUCTION</b>	High espalier
<b>ALCOHOL</b>	13.8% by vol.

## ENOLOGY

The grapes are harvested manually with scissors, in 10kg plastic boxes.

Once in the winery, a selection of clusters is made, discarding those that are not in optimal conditions for their elaboration. The grapes, once destemmed, enter the stainless-steel tank, and are kept cold to achieve a great extraction of precursors of aromas and color. After about ten days of fermentation at a temperature between 24°C and 26°C, the wine is devatted so that it can finish fermenting without contact with its skins. In this way we obtain the desired color and fruit, but with few tannins.

Without going through the wood, it is fractionated the same year of its harvest.

Intense purple in color, with aromas of red fruits complemented by the typical aroma of violets. It is a fresh and young wine, with a soft mouth and rounded tannins. As the fermentation ends without contact with the skins, it is characterized by its smoothness, vivacity, and simplicity.

## WINEMAKING NOTES

## TO SERVE

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



## PARCELAS

