

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	10 years
CONDUCTION	High espalier
AGING	30% is kept for 12 months in French oak barrels
BOTTLING	December 10th, 2008
ALCOHOL	14,4% by vol.

ENOLOGY

The grapes were harvested manually, using plastic boxes of 10kg. We prefer to harvest in the morning to take advantages of lower daytime temperatures. The boxes were carried inside the winery immediately after the cutting. We make two selections of clusters (in the vineyards and in the winery) and a third selection of grapes, on the vibrating sorting table -once in the winery.

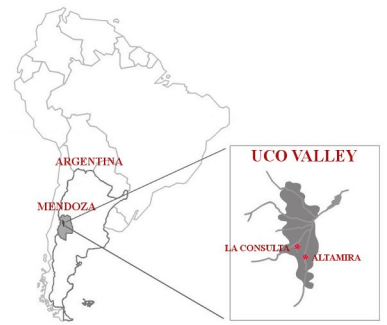
Shortly after destemming whole grains (not crushed) are sent to stainless steel tanks and are cooled down to prevent fermentation from starting too soon and enhance fruit concentration. Cold maceration took place and “bleeding” techniques were used. After that, alcoholic fermentation took place in small tanks with temperature control, followed by extended maceration for about 15 more days according to daily tasting. Daily different kinds of delestages and pump-ups are performed. This time is necessary to obtain an optimum extraction of smells, colors and persistent sweet tannins. The wine was aging in our underground caves, for 12 months in French oak barrels and for another 12 months in bottle.

WINEMAKING NOTES

Of dark purple color with violet shades, Rapsodia 2007 presents intense notes of ripe plums, cassis cream and black fruits. The delicate floral notes typical of the area together with mineral flavors and sweet spices give great complexity and long persistence in mouth. It has the exact balance between fruit and wooden notes.

TO SERVE

Suggested drinking temperature: 16°C to 18°C



Rapsodia
RESERVA

