

FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

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| HARVEST DATE | 2nd. week of April, 2008 |
| 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 | 11 years |
| CONDUCTION | High espalier |
| AGING | 40% is kept for 12 months in French oak barrels |
| BOTTLING | November 19th, 2009 |
| 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.

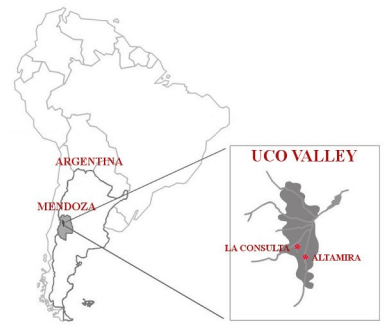
Shortly after destemming whole grains (not crushed) are sent to stainless steel tanks and are cooled down to prevent fermentation from starting too soon and enhance fruit concentration. Cold maceration took place and “bleeding” techniques were used. After that, alcoholic fermentation took place in small 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 2008 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

