

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE

3rd. week of April 2015

WAY OF HARVEST

Manual with scissors - 10kg boxes

GRAPE VARIETY

Red blend: Malbec 67% - Cabernet Sauvignon 33%

VINEYARD

Malbec: La Consulta – Uco Valley - Mendoza – Argentina -1034 m/asl.

Cabernet Sauvignon: Altamira – Uco Valley – Mendoza – Argentina - 1078 m/asl.

AGING

50% is kept for 12 months in French oak barrels

BOTTLING

November 1, 2016

ALCOHOL

14.3% by vol.

The grapes are harvested manually with scissors, in 10kg plastic boxes, during the morning to avoid high temperatures.

Once they enter the winery, the boxes are unloaded on a selection table where bunches and grapes that are not in optimal conditions for their elaboration are discarded. The whole grain enters the tank, is cooled, and kept at 8-10°C for 3 days to extract aromas and color without extracting tannins yet. Then open, closed, and delestage pumping over is carried out. Fermentation is carried out by controlling the temperature, which can vary from 25°C to 28°C for approximately 8 to 10 days. Once the alcoholic fermentation is finished, the skins are left to macerate in the wine until the desired combination and intensity of color, tannins, and aromas are obtained, for about 15 to 25 more days. The necessary conditions for a correct malolactic fermentation are also maintained, keeping the temperature at this stage at no less than 20°C.

The wine was aged in French oak barrels for a period of 12 months to add structure and complexity.

The bottles were then stored in our subway cellars for another 12 months.

Traditional blend of deep purple color, soft compact aromas and notes of ripe red fruit that give way to hints of black pepper and spice. The silky tannins provide a balanced structure and a persistent finish on the palate.

ENOLOGY

WINEMAKING NOTES

TO SERVE

Suggested drinking temperature: 16°C to 18°C



Rapsodia

