

# FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	3rd. week of April 2016
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Malbec 100%
<b>VINEYARD</b>	La Consulta - Uco Valley – Mendoza – Argentina - 1034m/asl
<b>VINEYARD AGE</b>	19 years
<b>CONDUCTION</b>	High espalier
<b>AGING</b>	50% is kept for 12 months in French oak barrels
<b>BOTTLING</b>	October 10, 2017
<b>ALCOHOL</b>	14.9% by vol.

The grapes were harvested manually, using plastic boxes of 10 kg. 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 and rounded tannins.

The wine was aging in our underground caves, for 12 months in French oak barrels and for another 12 months in bottle.

Deep purplish red color. On the nose, a light violet scent mixed with ripe red fruit aromas, like plums and strawberries, followed by subtle notes of vanilla and coconut, resulting from its ageing in French oak barrels. On the palate, it is captivating and refined, with sweet tannins and a well-balanced acidity that leads to a long lingering finish.

## ENOLOGY

## WINEMAKING NOTES

## TO SERVE

Suggested drinking temperature: 16°C to 18°C



*Rapsodia*

