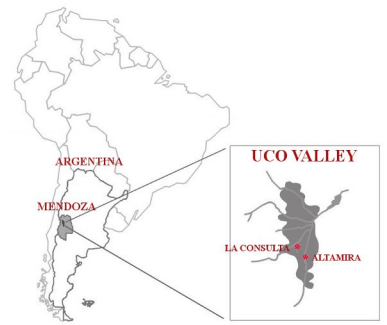


# FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

<b>DATE OF HARVEST</b>	1st., 3rd. and 4th. week of April, 2012
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Red blend: Malbec 60% - Cabernet Sauvignon 25% - Merlot 15%
<b>VINEYARDS INFORMATION</b>	<b>Malbec:</b> La Consulta – Uco Valley - Mendoza – Argentina -1.034 m/asl. Conduction: high espalier <b>Cabernet Sauvignon:</b> Altamira – Uco Valley – Mendoza – Argentina - 1.078 m/asl. Conduction: high vine <b>Merlot:</b> Altamira – Uco Valley – Mendoza – Argentina - 1.078 m/asl Conduction: high vine
<b>AGING</b>	30% is kept for 12 months in French oak barrels
<b>ALCOHOL</b>	14,3% by vol.
<b>ENOLOGY</b>	<p>The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos.</p> <p>Once in the winery, on the selection table boxes are flushed and discarded those clusters and grains that are not in top condition for processing. The whole grapes, not crushed, enter to stainless steel tanks.</p> <p>The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of around 9°C allowed us to achieve a very good aromatic and color extraction without raising atypically tannins. Thereafter for a period of between 8 to 10 days, are daily performed different types of delestages and pump-ups, regulating the fermentation by controlling the temperature. Once the alcoholic fermentation was completed, the skins are macerated in wine to the desired color combination, tannins and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20°C. Finally, in our underground cave, we proceed to the wine aging in French oak barrels for 12 months.</p>
<b>WINEMAKING NOTES</b>	Each variety gives the best of herself in order to make a unique wine that expresses the character of the Uco area. The Malbec provides mouth-filling, roundness and aromas of black mature fruits. The Cabernet Sauvignon gives structure, a particular character and sweet spicy notes. The Merlot offers finesse and elegance and a pleasant aftertaste.
<b>PAIRING</b>	It is ideal for paring with pastas, red meat and hard cheeses.
<b>TO SERVE</b>	Suggested drinking temperature: 16°C to 18°C.



**SELECTED HARVEST  
RESERVA**

