

FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	1st. week of April, 2010
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	13 years
CONDUCTION	High espalier
AGING	30% is kept for 12 months in French oak barrels
ALCOHOL	14.3% by vol.

ENOLOGY

The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos.

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. Shortly after destemming, whole grapes, not crushed, enter to stainless steel tanks.

The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of about 9°C, allowed us to achieve a very good aromatic and color extraction without raising atypically tannins. Thereafter 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 obtain the desired color combination, tannins and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20°C.

Finally we proceed to the wine aging in our underground cave in French oak barrels for 12 months.

WINEMAKING NOTES

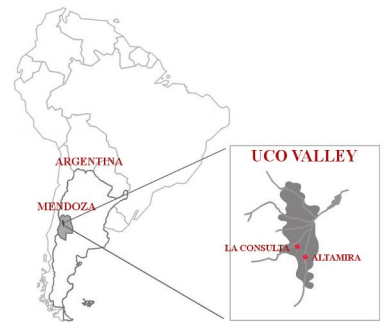
This wine presents a deep red color with violet shades. The nose offers intense fruity and floral aromas of violet enriched by a background of sweet spices blend with a delicate touch of oak. It is fresh in the mouth and has soft and firm tannins.

PAIRING

Pairs well with spicy meats, pastas and risottos with mushrooms and cheeses.

TO SERVE

Suggested drinking temperature: 16°C to 18°C.



**SELECTED HARVEST
RESERVA**

