

# FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	1st. week of April, 2006
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE VARIETY</b>	Malbec 100%
<b>VINEYARD LOCATION</b>	La Consulta – Uco Valley – Mendoza – Argentina - 1.034m/asl
<b>VINEYARD AGE</b>	84 years
<b>CONDUCTION</b>	Low vineyard
<b>AGING</b>	100% is kept for 18 months in new French oak barrels
<b>BOTTLING</b>	November 26th, 2007 – non filtered
<b>PRODUCTION</b>	Limited Edition of 8.480 bottles
<b>ALCOHOL</b>	14,4% by vol.

## ENOLOGY

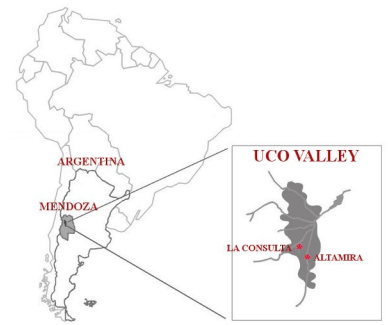
The grapes were harvested manually, early in the morning to avoid extreme temperatures using containers of no more than 10 kg. Yields inferior to 35 qq/ha, together with two meticulous selections of bunches and third selection of grapes, ensure the highest fruit concentration and an ideal ripening. Shortly after destemming and a third selection, cold maceration took place to obtain the maximum fruit smells and colour. Alcoholic fermentation was conducted in small stainless steel tanks of 2, 2.5 and 5 hectoliters. Daily different kinds of delestages and pump-ups are performed. As a next step, an extended maceration took place to ensure the wine structure and complexity. The young wine was pressed softly and placed in new small French oak barrels where malolactic fermentation took place. Aging in barrels lasted for 18 months. Once in the bottle it rests two years in our underground cave, waiting for the right moment to release.

## WINEMAKING NOTES

Solid, of great structure and mature style, it shows notes of black plums, blueberry and graphite combined with fine layers of spices, toasted. Extremely complex and elegant acidity with a great ending in mouth.

## TO SERVE

It may contain totally natural sediments that do not affect quality.  
Suggested drinking temperature: 16°C to 18°C.  
We recommend decanting this wine at least an hour before drinking.



*Single Vineyard*  
**GRAN RESERVA**

