

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	1st. week of April 2019
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Malbec 100%
VINEYARD	La Consulta - Uco Valley – Mendoza – Argentina - 1034m/asl
VINEYARD AGE	22 years
CONDUCTION	High espalier
AGING	30% is kept for 12 months in French oak barrels
ALCOHOL	14.5% by vol.

The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos. Immediately after are carried to the winery.

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.

The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of around 9°C, allowed us to achieve an exceptionally 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 obtain the desired color combination, tannins, and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20°C.

It was aged in French oak barrels, in our underground cave, for 12 months.

Among the primary aromas offered by this Malbec are cherries, plums and a subtle floral note of violet characteristic of the La Consulta area. It features soft and sweet tannins. Of violet, red color with purple sparks, this is a fresh, fruity wine. Its passage through wood gives it delicate notes of spices.

ENOLOGY

WINEMAKING NOTES

TO SERVE

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



TERRA

