

# FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	1st. week of April, 2017
<b>WAY OF HARVEST</b>	Manual with scissors - 10kg boxes
<b>GRAPE COMPOSITION</b>	Malbec 100%
<b>VINEYARD LOCATION</b>	La Consulta - Uco Valley - Mendoza - Argentina - 1.034m/asl
<b>VINEYARD AGE</b>	20 years
<b>CONDUCTION</b>	High espalier
<b>ALCOHOL</b>	14.0% by vol.
<b>RESIDUAL SUGAR</b>	4 grs./lt.

## ENOLOGY

The grapes are harvested manually with scissors, in plastic boxes of 10kg. Once in the cellar, the boxes are turned over on the selection table and those bunches and grains that are not in optimum conditions for their elaboration are discarded. The grape without its stem, enters the tank. We carried out a cold pellicular maceration at a temperature of 8°C for 8 hours, that allowed us to achieve a very good aromatic and color extraction. Afterwards, the whole grains were pressed and the must obtained was cleaned through cooling in order to obtain a clean must. The fermentation takes place for a period of 12 days, maintaining it at a temperature between 14°C and 16°C.

## WINEMAKING NOTES

Color: crystalline purple-red with pink hues, bright and luminous. Intense aromas reminiscent of fresh berries such as cherry and strawberry, with a subtle floral bouquet of violets. The fruity and fresh aromas are characteristic of its youth. Slightly acidic; it stands out for its delicacy and finesse.

## PAIRING

Ideal for pairing with dishes based on fish or seafood. For being a refreshing and subtle wine, it enhances its virtues with light and soft dishes, such as tapas, appetizers, and sushi. It is also an excellent option to accompany desserts.

## TO SERVE

Suggested drinking temperature: 8°C to 10°C.



*Terroir*

