

# FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

<b>HARVEST DATE</b>	1st. week of April, 2016
<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>	19 years
<b>CONDUCTION</b>	High espalier
<b>AGING</b>	30% is kept for 12 months in French oak barrels
<b>ALCOHOL</b>	14.5% by vol.

## ENOLOGY

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 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 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.

## WINEMAKING NOTES

A medium-bodied varietal of intense red color with violet tints, this Malbec features soft and sweet tannins, aromas that evoke ripe red fruits, such as plum, and a subtle floral note of violet typical of the area of La Consulta. It is a fresh, fruity wine, with tenuous notes of spices that come from its passage through wood.

## PAIRING

Ideal to accompany red meats cooked in different ways, risottos and hard or smoked cheeses.

## TO SERVE

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



*Terroir*  
**RESERVA**

