

# TOMERO WINES

---

## TOMERO GRAN RESERVA MALBEC 2006



**Varietal composition:**  
100% Malbec

**Vineyard:**  
Finca Los Álamos  
Upper Uco Valley  
Mendoza - Argentina

**Soil:**  
Sandy loam, clay & rocks.  
Low to medium fertility with low percentage of organic material.  
Very permeable and with low salt content.

**Weather:**  
Cold winters and warm summers with mild temperatures during the day and cool nights.  
During the vegetative season there is a difference of temperature between day and night of approximately 60°F allowing excellent color and tannin development.

**Harvest:**  
Manually harvested in 18 kg plastic boxes on April 24<sup>th</sup>.

**Ageing:**  
This wine is fermented in stainless steel tanks and then it is aged for 20 months in new French oak barrels. It is then bottled and aged in our cellar at 55°F for another 9 months before its release into the market.

**Tasting notes:**

Dark ruby red color with an almost black core. In the nose it has dark fruit aromas mixed with tobacco, leather and chocolate. They all interplay in a very complex way. It is rounded and very big in the palate, has very good acidity with sweet tannins and a long finish.

**Technical data:**

Alcohol: 14.5  
Sugar: 2.4 g/l  
Total acidity: 5.6 g/l  
pH: 3.5

**WINE SPECTATOR**  
**91 points**