

# ÁRIDO

## MALBEC 2007



### Varietal composition:

90% Malbec - 10% Merlot

### Vineyard:

Finca Los Álamos  
Upper Uco Valley  
Mendoza – Argentina

### Soil:

Sandy loam with limestone. Low to medium fertility with low percentage of organic material. Very permeable with low salt content.

### Weather:

Cold winters and warm summers with mild temperatures during the day and cool nights. During the vegetative season the difference of temperature between day and night is 60°F. This allows deep ruby color and sweet tannin development.

### Harvest:

First and second week of April 2007.  
Harvested manually in 18 kg plastic boxes.

### Tasting notes:

Intense ruby color. Delicate red fruit and violet aromas interact with classic Malbec spiciness. Soft and round in the mouth with balanced acidity and sweet tannins.

### Technical data:

Alcohol: 13.5%  
Sugar: 6.00 g/l  
Total acidity: 5.00 g/l

**Árido** (AH-ree-doh) means “arid” in English. The vineyards where the grapes are picked for this Malbec are located in the Upper Uco Valley of Mendoza, Argentina. This is a high desert that lies at 3,500 feet above sea level with less than 4 inches of rain per year.

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