

ÁRIDO

MALBEC 2008



Varietal composition:

100% Malbec

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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