

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE

3rd and 4th week of April 2018

WAY OF HARVEST

Manual with scissors - 10kg boxes

GRAPE VARIETY

Red Blend: Malbec 86% - Cabernet Franc 14%

VINEYARD

Malbec: La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl – 96 years

Cabernet Franc: La Consulta – Uco Valley – Mendoza – Argentina - 1010 m/asl – 27 years

AGING

100% is kept for 16 months in new French oak barrels

BOTTLE AGING

14 months

BOTTLING

November 20, 2019 – non-filtered

PRODUCTION

Limited Edition of 6554 numbered bottles

ALCOHOL

14.7% by vol.

In this blend, each variety of grape contributes its typicity, contributing the best of itself, resulting in a dark red wine with almost black hues.

The Malbec imparts volume in the palate, roundness, sweet tannins, and aromas of red fruit jams.

WINEMAKING NOTES

The Cabernet Franc imparts lingering tannins and distinctive earthy notes, mainly of eucalyptus. The grape varieties are perfectly blended, resulting in an intriguing, complex wine with a sophisticated personality.

It is ideal to accompany grilled meats and vegetables and pasta with aromatic herbal sauces.

PAIRING

It harmonizes very well with blue cheese and brie cheese.

TO SERVE

It may contain totally natural sediments - typical of the well-structured and well-balanced wines - that do not affect quality.

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

We recommend decanting this wine at least an hour before drinking.



Art Collection

WINEMAKER

Federico Laborde

ARTIST

Renata Wur

ART NAME

Formas y Sentidos

