

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	3rd. week of April 2018
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Malbec 100%
VINEYARD	La Consulta - Uco Valley – Mendoza – Argentina - 1034m/asl
VINEYARD AGE	21 years
CONDUCTION	High espalier
AGING	50% is kept for 12 months in French oak barrels
BOTTLING	December 27, 2019
ALCOHOL	14.7% by vol.

The grapes were harvested manually, using plastic boxes of 10 kg. We prefer to harvest in the morning to take advantages of lower daytime temperatures.

The boxes were carried inside the winery immediately after the cutting. We make two selections of clusters (in the vineyards and in the winery) and a third selection of grapes, on the vibrating sorting table -once in the winery.

Shortly after destemming whole grains (not crushed) are sent to stainless steel tanks and are cooled down to prevent fermentation from starting too soon and enhance fruit concentration. Cold maceration took place and "bleeding" techniques were used. After that, alcoholic fermentation took place in small tanks with temperature control, followed by extended maceration for about 15 more days according to daily tasting. Daily different kinds of delestages and pump-ups are performed. This time is necessary to obtain an optimum extraction of smells, colors, and persistent sweet and rounded tannins.

The wine was aging in our underground caves, for 12 months in French oak barrels and for another 12 months in bottle.

Red, dark, and deep color. A soft violet scent that merges with ripe red fruit fragrances stands out, complemented by subtle notes of graphite and vanilla, typical of French oak barrel aging. It is enveloping in the mouth, with sweet tannins and a balanced acidity that gives it a persistent and velvety finish.

ENOLOGY

WINEMAKING NOTES

TO SERVE

Suggested drinking temperature: 16°C to 18°C



Rapsodia

