

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE 2nd. week of March 2020

WAY OF HARVEST Manual with scissors - 10kg boxes

GRAPE VARIETY Malbec 62% - Cabernet Sauvignon 24% - Merlot 14%

VINEYARD
Malbec: La Consulta – Uco Valley - Mendoza – Argentina -1034 m/asl. Conduction: high espalier
Merlot & Cabernet Sauvignon: Altamira – Uco Valley – Mendoza – Argentina - 1047 m/asl. Conduction: high vine

AGING 30% is kept for 12 months in French oak barrels

ALCOHOL 14,3% by vol.

The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos. Immediately after are carried to the winery. Once in the winery, on the selection table boxes are flushed and discarded those clusters and grains that are not in top condition for processing. The whole grapes, not crushed, enter to stainless steel tanks.

The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of around 9°C, allowed us to achieve an exceptionally good aromatic and color extraction without raising atypically tannins. Thereafter for a period of between 8 to 10 days, are daily performed different types of delestages and pump-ups, regulating the fermentation by controlling the temperature. Once the alcoholic fermentation was completed, the skins are macerated in wine to obtain the desired color combination, tannins, and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20°C.

It was aged in French oak barrels, in our underground cave, for 12 months.

Typical Malbec aromas of ripe red fruit jams are combined with the fine notes of black fruits and spices provided by the Cabernet Sauvignon and Merlot. This is a deep purple wine that has a strong presence from the start. It develops all its volume with a high impact in the middle of the mouth, showing its good acidity and round tannins resulting from the balanced blend of the three strains.

WINEMAKING NOTES

TO SERVE Suggested drinking temperature: 15°C to 18°C.



TERRA

