

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

GRAPE VARIETY	Malbec 100%
HARVEST DATE	1st week of April 2020
WAY OF HARVEST	Manual with scissors - 10kg boxes
VINEYARD	La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl
VINEYARD AGE	98 years
CONDUCTION	Low vineyard – furrow irrigation
AGING	100% is kept for 20 months in new French oak barrels
BOTTLING	May 4, 2022 – nonfiltered
PRODUCTION	Limited Edition of 6507 bottles
ALCOHOL	14.9% by vol.

ENOLOGY

The grapes were harvested manually, early in the morning to avoid extreme temperatures using containers of no more than 10 kg.

Yields inferior to 35 qq/ha, together with two meticulous selections of bunches and third selection of grapes, ensure the highest fruit concentration and an ideal ripening. Shortly after destemming and a third selection, cold maceration took place to obtain the maximum fruit smells and color. Alcoholic fermentation was conducted in small stainless-steel tanks of 2, 2.5 and 5 hectoliters. Daily different kinds of delestages and pump-ups are performed. As a next step, an extended maceration took place to ensure the wine structure and complexity. The young wine was pressed softly and placed in new small French oak barrels where malolactic fermentation took place.

Aging in barrels lasted for 20 months. Once in the bottle it rests two years in our underground cave, waiting for the right moment to release.

WINEMAKING NOTES

Deep crimson red with bright highlights. It reveals complex aromas of ripe black fruits, accompanied by subtle notes of graphite and delicate mineral hints. Velvety structure and balanced acidity. A Malbec true to its essence-sophisticated and full of character.

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 for at least an hour before drinking.



1922

