



ALGODON GRAND CUVÉE LIMITED EDITION 2011

REGION: Mendoza, Argentina

APPELLATION: San Rafael

YIELD (HI/Ha): 40hl/ha

BLEND: Malbec 45%, Cabernet Sauvignon 15%, Bonarda 25%, Syrah 15%

WINEMAKER: Mauro Nosenzo

VINEYARD

32 ha with a unique position between two rivers, the Diamante and the Atuel, which deliver fresh and unpolluted water from the glacial Andes. Warm temperatures during the day and cool at night bring complexity to the resulting perfectly ripened fruit, while the benefit of dry clay and sandy soil, rich in minerals, reduces complications with mold that can attack the grapes in an otherwise humid environment.

VITICULTURE

Eco-friendly practices such as natural fertilisers, restricted use of most agrochemicals, use of renewable energy and clean-combustion power generating sources. Own natural water reservoirs serve as primary water source. Vines planted in 1946, 1960 and 1999. Manual harvest.

WINEMAKING

This blend is the union of the estate's oldest vineyards. Carefully selected the year's best barrels of Malbec, Bonarda, Cabernet Sauvignon and Syrah. Each varietal is individually elaborated under the microvinification technique, and after 12 months of aging the winemakers perform the assemblage, which then continues aging in French oak for an additional 12 months.

TASTING NOTES

Elegant and complex. With notes of ripe red fruit, and toasted spice. Aging in French oak gives aromas of chocolate, cinnamon and vanilla resulting in the wine's elegant aromas. On the palate, this wine is structured and mature with silky tannins. Fruit and spice persist on the palate, with a finish of fruit and toast.

www.algodonfinewines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes