



ALGODON MALBEC 2016

REGION: Mendoza, Argentina

APPELLATION: San Rafael

YIELD (HI/Ha): 40 hl/ha

BLEND: 100% Malbec

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, 1998 and 2000.

WINEMAKING

Manual Harvest. Fermentation in stainless steel tanks at a controlled temperature between 25°C – 30°C.

Macerated for 20 days. Complete malolactic fermentation.

60% oak (5 months in French oak barrels) – 35% non-oak and 5% microvinicated.

TASTING NOTES

Intense red colour with purple hues. Delicate and fine cherry fruit on the nose. Fruit quite tight on palate but structured with classic plum stone undertones. Very intense, balanced, subdued and elegant finish.

www.algodonfinewines.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes