

WHEN LIFE BEAT US, LOSERS LOSE,
OPTIMISTS LEARN AND ANALYSE, DECIDE TO PLAY
A REMATCH WITH A NEW STRATEGY,
SEARCHING FOR NEW HORIZONS BECAUSE WE'RE INSPIRED BY CHALLENGE
AND THE PASSION FOR STARTING OVER, THIS GREAT WINE,
GROWN ON THE BEST PIECES OF MENDOZA LAND,
INVITES US TO DISCOVER A NEW WAY TO SEE LIFE.

2 de la Mota

MALBEC 95% - CABERNET FRANC 5%

## **VINEYARDS**

- -Location: La Consulta, Altamira in Uco Valley, Mendoza.
- -Clonal selection: Malbec Luján and Altamira, Cabernet Franc Clone 327.
- -Terroir: La Consulta Altamira, at 980 to 1,100 meters above sea level; sandy lime soils on massive calcareous blocks.
- -Yield: 6,000 7,000 Kilograms per hectare.

## **HARVEST**

- -Harvest time: From 10 to 25 April.
- -Climatic characteristics: 2012 was a dry, warm year- actually a little warmer than 2011- which bore average yields. The perfect ripeness of the grapes was achieved at the usual time because a warm cycle was followed by the onset of an autumn of very cool nights. The grapes of this vintage were characterized by intense red and black fruit aromas, good concentration, unctuousness and a little more ripeness than those of the preceding year.

## WINEMAKING

- -Hand-harvested.
- -Fermentation in small 80-hectoliter tanks and manual pump-over during the first few weeks.
- -21 day maceration.
- -Pneumatic pressing at low pressure.
- -Malolactic fermentation in vats.
- -Ageing in French oak barrels from 12 months, 1/3 were new, 1/3 had been used once and 1/3 had been used twice.
- -Mild clarification without filtering. -Bottled in February 2014.

## **TASTING NOTES**

- -Color: intense red, purple at the rim.
- -Nose: powerfull with distinctive ripe fresh fruit such as blackberries and black cherries, backed by a floral touch. Once the wine is swirled, spices like peppercorn and vanilla usher caramel and toast undertones from the oak ageing.
- -Palate: it is a fruity, full-bodied and unctuous and meaty. Tannins are sweet due to the ripeness of the grapes. It delivers a persistent finish and can gain complexity and aromatic depth as a result of bottle-ageing.

Alcohol level: 14.3%

Serving temperature: between 16 °C and 18 °C.

Volume: 750 ml.



