

WHEN LIFE BEATS US LOSERS LOSE
OPTIMISTS LEARN AND ANALYZE DECIDE TO PLAY
A REMATCH WITH A NEW STRATEGY
SEARCHING NEW HORIZONS BECAUSE WHAT INSPIRES US IS CHALLENGE
AND THE PASSION FOR STARTING OVER THIS GREAT WINE,
CREATED ON THE BEST PIECES OF MENDOZA LAND,
INVITES US TO DISCOVER A NEW WAY TO SEE LIFE.

MALBEC 96% - CABERNET FRANC 4%

VINEYARDS

- -Location: La Consulta, Altamira in Uco Valley, Mendoza.
- -Clonal selection: Malbec Luján and Altamira, Cabernet Franc Clone 327.
- -Terroir: Altamira, at 1,100 meters above sea level; sandy lime soils on massive calcareous blocks.
- -Yield: 7,500 to 8,500 Kilograms per hectare.

HARVEST

- -Harvest time: From 5 to 20 April.
- -Climatic characteristics: this vintage began with a relatively warm spring, especially in November and December. The summer started with mild temperatures and severe storms, though towards the end, it turned dry and very chilly. Grapes were harvested a week later than usual and, in general, were well-colored, succulent and very ripe, with red fruit and violet aromas and medium concentration.

WINEMAKING

- -Hand-harvested.
- -Fermentation in small 80 hectaliter tanks and manual pump-over.
- -21 day maceration.
- -Pneumatic pressing at low pressure.
- -Malolactic fermentation in tanks.
- -50% of the wine is aged in French oak barrels for 12 months; 1/3 of the barrels are new, 1/3 have been used once and 1/3 have been used twice.
- -Mildly clarified, unfiltered and bottled in December 2014.

TASTING NOTES

- -Color: intense red, violet at the rim.
- -Nose: intense which highlights red fruit such as black cherries and plums together with violet nuances. After the wine is swirled, emerging spices contribute freshness and a touch of vanilla and caramel.
- -Palate: it is fruity, well-bodied, succulent and unctuous. Velvety tannins and elegant acidity confer it freshness and persistence.

Alcohol level: 14.3%

Maturity: best if consumed between 16 °C and 18 °C.



