

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	3 rd week of April 2019
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Malbec 100%
VINEYARD	La Consulta – Uco Valley – Mendoza – Argentina - 1034 m/asl
VINEYARD AGE	97 years
CONDUCTION	Low vineyard – furrow irrigation
AGING	100% is kept for 18 months in new French oak barrels
BOTTLING	February 26, 2021 – nonfiltered
PRODUCTION	Limited Edition of 7007 bottles
ALCOHOL	14.7% 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 18 months. Once in the bottle it rests two years in our underground cave, waiting for the right moment to release.

WINEMAKING NOTES

Deep red in color with pronounced dark highlights, it presents notes of ripe black plums and graphite complemented by subtle spicy aromas and mineral touches. Elegant acidity with a velvety lingering palate. Faithful to its origins, unique and sophisticated.

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 at least an hour before drinking.



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