

FINCA ABRIL

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE

3rd. and 4th. week of April, 2013

WAY OF HARVEST

Manual with scissors - 10kg boxes

GRAPE VARIETY

Red blend: Malbec 71% - Cabernet Sauvignon 29%

VINEYARDS INFORMATION

Malbec: La Consulta – Uco Valley – Mendoza – Argentina - 1.034m/asl. Conduction: low vineyard – 91 years
Cabernet Sauvignon: Altamira – Uco Valley – Mendoza – Argentina - 1.078m/asl. Conduction: high vine – 25 years

AGING

100% is kept for 20 months in French oak barrels of 1st. use

BOTTLING

July 20st, 2015 – non filtered

PRODUCTION

Limited Edition of 6.709 bottles

ALCOHOL

14,7% by vol.

WINEMAKING NOTES

In this blend, each varietal maintains its identity, bringing the best of itself to the mix; thus achieving a red wine almost black with purple glimmers.

Expresses a thorough range of aromas, beginning with a ripe red fruit and fresh violets into subtle spicy notes with pronounced roasting accents.

Complex, well integrated, with a velvety finish on the palate and a balanced acidity. With a sophisticated personality.

PAIRING

It is ideal to accompany red meats cooked in a variety of ways and pasta with spicy sauces. It compliments very nicely with hard cheeses.

TO SERVE

Suggested temperature: 16°C – 18°C. It may contain totally natural sediments that do not affect quality. We recommend decanting this wine before drinking.

WINEMAKER: Federico Laborde

ARTIST: Carlos Regazzoni

ART NAME: Tango

The bandoneon is to tango as the wine is to the passing of time

Marini



Art Collection

GRAN RESERVA



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