

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE

1st. week of March 2020

WAY OF HARVEST

Manual with scissors - 10kg boxes

GRAPE VARIETY

Malbec 100%

VINEYARD

La Consulta - Uco Valley - Mendoza - Argentina - 1034m/asl

VINEYARD AGE

23 years

CONDUCTION

High espalier

AGING

50% is kept for 12 months in French oak barrels

BOTTLING

November 23, 2021

ALCOHOL

14.7% by vol.

The grapes were harvested manually, using plastic boxes of 10 kg. We prefer to harvest in the morning to take advantages of lower daytime temperatures.

The boxes were carried inside the winery immediately after the cutting. We make two selections of clusters (in the vineyards and in the winery) and a third selection of grapes, on the vibrating sorting table -once in the winery.

Shortly after destemming whole grains (not crushed) are sent to stainless steel tanks and are cooled down to prevent fermentation from starting too soon and enhance fruit concentration. Cold maceration took place and "bleeding" techniques were used. After that, alcoholic fermentation took place in small tanks with temperature control, followed by extended maceration for about 15 more days according to daily tasting. Daily different kinds of delestages and pump-ups are performed. This time is necessary to obtain an optimum extraction of smells, colors, and persistent sweet and rounded tannins.

The wine was aging in our underground caves, for 12 months in French oak barrels and for another 12 months in bottle.

An intense and profound deep purple-red hue exudes elegance. A delicate violet fragrance intertwines with the aromas of luscious ripe red fruits, accentuated by nuanced spicy undertones. Upon the palate, it unveils a silky and impeccably balanced persona, where the gentle tannins harmonize with a persistent and velvety finish.

ENOLOGY

WINEMAKING NOTES

TO SERVE

Suggested drinking temperature: 15°C to 17°C



Rapsodia

