

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE

1st. week of March 2022

WAY OF HARVEST

Manual with scissors - 15kg boxes

GRAPE VARIETY

Malbec 100%

VINEYARD

Uco Valley – Mendoza – Argentina

AGING

Light toast in French oak barrels

ALCOHOL

14.2% by vol.

The grapes are harvested manually with scissors, in 10kg plastic boxes.

Once in the winery, a selection of clusters is made, discarding those that are not in optimal conditions for their elaboration. The grapes, once destemmed, enter the stainless-steel tank, and are kept cold to achieve a great extraction of precursors of aromas and color. After about ten days of fermentation at a temperature between 24°C and 26°C, the wine is devatted so that it can finish fermenting without contact with its skins. In this way we obtain the desired color and fruit, but with few tannins.

It then undergoes a light toast in French oak barrels.

ENOLOGY

WINEMAKING NOTES

Bright red highlights stand out against a deep violet color. Its aroma reveals notes of fresh plums, accompanied by violets and a subtle hint of wood. On the palate, the tannins are soft and round, providing volume and persistence. Its freshness and simplicity make it a modern and elegant wine.

TO SERVE

Suggested drinking temperature: 14°C - 16°C



SECUENCIAS

