

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

HARVEST DATE	2nd. week of April 2021
WAY OF HARVEST	Manual with scissors - 10kg boxes
GRAPE VARIETY	Malbec 100%
VINEYARD	La Consulta - Uco Valley – Mendoza – Argentina - 1034m/asl
VINEYARD AGE	24 years
CONDUCTION	High espalier
AGING	30% is kept for 12 months in French oak barrels
ALCOHOL	14.3% by vol.

ENOLOGY

The grapes are harvested by hand, with scissors in plastic boxes of 10 kilos. Immediately after are carried to the winery.

Once in the winery, on the selection table boxes are flushed and discarded those clusters and grains that are not in top condition for processing. The whole grapes, not crushed, enter to stainless steel tanks.

The utilization of techniques of "bleeding" added to a cold pre-fermentative maceration at a temperature of around 9°C, allowed us to achieve an exceptionally good aromatic and color extraction without raising atypically tannins. Thereafter for a period of between 8 to 10 days, are daily performed different types of delestages and pump-ups, regulating the fermentation by controlling the temperature. Once the alcoholic fermentation was completed, the skins are macerated in wine to obtain the desired color combination, tannins, and aromas. A malolactic fermentation takes place in this phase, maintaining the temperature above 20°C.

It was aged in French oak barrels, in our underground cave, for 12 months.

WINEMAKING NOTES

This Malbec presents a medley of primary aromas, including cherries, plums, and the characteristic subtle floral hint of violets typical of the La Consulta region. Exhibiting a vibrant violet-red hue with flashes of purple, this wine is defined by its refreshing and fruity character. Its maturation in oak barrels imparts delicate undertones of spices.

TO SERVE

Suggested drinking temperature: 15°C to 18°C.



TERRA

