

PARTICULAR MALBEC 2007



Description:

This is a wine of great concentration, with intense violet, red color and an immense amount of red fruits, violets, tobacco, vanilla, spices, smoked notes and firm, but gentle, tannins in the nose and mouth. The characteristic silkiness of the Malbec is outstanding, and the intense palate gives way to a long, lingering finish.

Winemaker's Notes:

The grapes come from the Doña Elsa Estate, situated in Rama Caiida, San Rafael, Mendoza, around 2500 feet above sea level. The grapes were hand-harvested in small 30 to 40 pound picking lugs. Before destemming, all unripe or compromised fruit and leaves were manually eliminated. Afterwards, the fruit drops onto a second conveyor belt, where any other pieces of stems and berries not fully colored were removed by hand. Once in fermenting tanks, most of the grapes were cold macerated for a few days, followed by fermentation, where temperature, time and frequency of pump-over were constantly monitored. Total time on skins was 20 days. The wine was aged 14 months in 100-percent new oak, 80-percent French and 20-percent American barrels. After stabilization, filtering and bottling, the final wine was bottled-aged an additional 12 months.

Serving Hints:

Serve at room temperature as the perfect accompaniment to a wide range of foods, such as salmon or other flavorful fish, pork and beef.

PRODUCER:

Valentin Bianchi S.A.

COUNTRY:

Argentina

REGION:

San Rafael, Mendoza

GRAPE VARIETY:

100% Malbec

EXCLUSIVE USA

IMPORTER:

Quintessential Wines

1310 2nd Street

Napa, CA 94559

www.quintessentialwines.com

Pack	Size	Alc%	Ibs	L	W	H	Pallet	UPC
12	750	14.2	41.4	13.1	9.6	12.75	4x15	89991100040-3

