PARTICULAR MALBEC 2013



Description:

This is a wine of great concentration, with intense red color. It has aromas of ripe fruit and plum marmalade, mingling with notes of vanilla, roasted coffee, chocolate and tobacco provided by the French and American oak. Round in the mouth, full-bodied and with good volume, this wine provides a persistent and long finish. The soft mouthfeel is due to its sweet and ripe tannins that reach to a sharp fruit finish.

Winemaker's Notes:

The grapes come from the Finca Asti vineyards, situated in Rama Caíida, San Rafael, Mendoza, around 2500 feet (760 meters) 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 12 months in 100-percent new oak, 80percent French and 20-percent American barrels. After stabilization, the unfiltered, final wine was bottled-aged an additional 8 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: COUNTRY: REGION: GRAPE VARIETY: RESIDUAL SUGAR: TOTAL ACIDITY: pH: Valentin Bianchi S.A. Argentina San Rafael, Mendoza 100% Malbec 2.13g/l 5.14 g/l 3.56

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Pack	Size	Alc%	lbs	L	W	Н	Pallet	UPC
12	750	15.6%	41.4	13.1	9.6	12.75	4x15	89991100040-3

