



This wine shows a deep red color with purple hues. On the nose, it reveals complex ripe black fruit aromas, with notes of plum, cherries and figs, and a delicate flavor of violets. Elegant hints of toast, slight vanilla, caramel, spices and chocolate are provided by the French oak. It is perceived as ample, with strong, aromatic intensity. With good body, structure and concentration, it is an excellent balance between acidity and round tannins, defining a wine with vigor and personality. There is a persistent and seductive finish.

Winemaker's Notes:

The grapes come from the Finca Asti vineyards, situated in Los Paredes, San Rafael, Mendoza, in shallow stony/rocky soils poor in organic matter. 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 over a period of three weeks. The wine was aged 12 months in 100-percent new, medium-toast oak, 80-percent French and 20-percent American barrels. After stabilization, the unfiltered, final wine was bottled-aged an additional 8 to 10 months.

Serving Hints:

Serve at room temperature as the perfect accompaniment to pork and beef, as well as salmon or other flavorful fish.

PRODUCER: Valentin Bianchi S.A.

COUNTRY: Argentina

REGION: San Rafael, Mendoza

GRAPE VARIETY: 100% Malbec

RESIDUAL SUGAR: 3.86 g/l **TOTAL ACIDITY:** 5.94 g/l **pH:** 3.65

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Pack	Size	Alc%	Lbs	L	W	Н	Pallet	UPC
6	750	14.7%	41.4	9.72	6.89	12.99	6x14	89991100040-3

