

GRAN
Famiglia
BIANCHI

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BIANCHI
MALBEC
2017
VALLE DE UCO
MENDOZA - ARGENTINA

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FAMILY WINEMAKING



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WINEMAKING GOAL

Family values and traditions run deep at Bianchi; that's why every wine we produce carries our signature.

We seek bold, honest fruit expression, as a sign of our love and respect for the land we farm and the people who tend to it.

We favor gentle extractions that yield round wines with a full mouthfeel with soft, pliable tannins.

Our family has been producing wines in San Rafael, Mendoza since 1928. Deeply rooted in San Rafael, we are now firmly planted in one of the most exciting wine growing areas in Valle de Uco; to continue to lead the way for Argentine wines as we have been doing for 90 years now.



WINEMAKING TEAM



SILVIO ALBERTO
Chief Winemaker & Viticulture

Silvio has worked at some of the most renowned wineries in Argentina, with roles from winemaker and vineyard manager to Chief Winemaker and Head of Vineyards to CEO. His guidance brings great focus and intense attention to detail in all areas from planting vineyards to bottling.



SERGIO POMAR
Winemaking Manager

Sergio came to Bianchi from Patagonia and won the Young Winemakers Contest in 2016. His experience with delicate yet intense winemaking contributes to the layers of complexity and great texture in our wines.



PABLO MINATELI
Vineyard Manager

Pablo is a professor of Agronomy at the Cuyo National University and has a Masters in Quality Planning and Management from vineyard to wine". Pablo's impact on our precision viticulture program has yielded improved fruit quality and smart viticultural decisions.

ENZO BIANCHI WINERY

Bodegas Bianchi has brought its innovative spirit to the industry by acquiring state-of-the-art de-stemming equipment which, in addition to a double conveyer belt for selection, provides bunches and grapes of outstanding quality.

It is also fully equipped for producing its high-quality wines by using gravity; small vats receive the de-stemmed grapes, which are then dropped directly over the tank. These are low-capacity tanks most notable for their dimensions a one to one ratio, the perfect size for producing high-end wines.

The winery has a cold room for storing grapes that were picked during the day in order to lower their temperature, and will be processed the next day. A great cooling capacity also enables oenological processes that make for better fruitiness and freshness in our wines.

Finally, it processes cutting-edge pressing technology, after acquiring a French hydraulic press that will enable a much more careful treatment of pomace.

In addition, there is a laboratory where wines are quality checked on a daily basis.



OUR TERROIR

Our vineyards are located in Vista Flores, in the renowned Los Chacayes area (Uco Valley), in the province of Mendoza, at an altitude of 3600 feet above sea level. In addition to the outstanding quality of its soil, this location offers a unique temperature range that produces wines of excellent color and exceptional organoleptic properties.

The planted area is 100.1 acres and the grape varieties include Malbec, Viognier, Petit Verdot, Cabernet Franc, Cabernet Sauvignon among others.

The soil has a shallow sandy matrix with a considerable proportion of medium to large cobbles-round, (4-8 in) stones that provide excellent drainage throughout the farming cycle. This, in addition to very low organic matter content, produces grapes with high oenological potential, with outstanding mineral notes, fruitiness, and structure.

Low precipitation rates and low relative air humidity also produce very healthy grapes. The vineyard has a drip irrigation system that enables accurate control of the amount of water supplied to each plant. Thus, it ensures a perfect water balance and prevents water stress. The vineyard uses meltwater from the Andes Range which is canalized and collected in a reservoir for irrigation purposes.



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Gran Famiglia Bianchi was created as a tribute to the 90th Anniversary of the winery, to re-affirm our founder's legacy; to always strive to keep the Famiglia's values alive in each of our wines.

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MALBEC

Description:

Intense and deep color with violet flashes. On the nose, intense aromas of cherries, fresh plums, spice, floral notes, and hints of vanilla and dark chocolate acquired during its aging of 10 months in French Oak. On the palate, it is initially sweet, fleshy, and with very good structure. Balanced acidity, with round and sweet tannins. Excellent now – and with great aging potential.

Winemaker's Notes:

Gran Famiglia Bianchi was created as a tribute to the 90th anniversary of the winery. The vineyards are located in Vista Flores, in the renowned Los Chacayes area (Uco Valley), in the province of Mendoza, at an altitude of 3,600 feet above sea level. In addition to the outstanding quality of its soil of alluvial origin, this location offers a unique temperature range that produces wines of excellent color and exceptional organoleptic properties. The grapes were hand-picked. Fermentation was completed at controlled temperatures (peaking at 30° C and then maintained down at 27° C). 60% of the wine then spent ten months in French Oak barrels. The remaining 40% of the wine was left in stainless-steel tanks at controlled temperatures for 10 months. After bottling, the wine was aged an additional six months before release.

Serving Hints:

This wine is ideal to serve with a large variety of foods, especially with meat and hard cheeses.

ALCOHOL %:	14%
VARIETY:	100% Malbec
VINTAGE:	2017
TIME IN BARREL:	10 months
TYPE OF BARREL:	French Oak



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CORTE

Description:

Intense and deep color with purplish hues. On the nose, intense aromas of red berries, plums, and violets. There are also mentholated notes, spices, and quince touches provided by the Merlot. The Petit Verdot adds an exotic touch, as does a note of very ripe red pepper from the Cabernet Sauvignon. There are also mineral notes that are typical of the region, and vanilla notes indicating the wine's aging in French oak. Great body and structure, with sweet tannins that will continue ripening. Persistent finish. Good aging potential.

Winemaker's Notes:

Gran Famiglia Bianchi was created as a tribute to the 90th anniversary of the winery. This is a wine that expresses the diversity of varieties that can be produced in this large terroir: Malbec; Merlot; Cabernet Sauvignon; Petit Verdot, and Tannat. The vineyards are located in Vista Flores, in the renowned Los Chacayes area (Uco Valley), in the province of Mendoza, at an altitude of 3,600 feet above sea level. In addition to the outstanding quality of its soil, this location offers a unique temperature range that produces wines of excellent color and exceptional organoleptic properties. The grapes were hand-picked. Fermentation was completed at controlled temperatures. The wine then spent ten months in French Oak barrels. After bottling, the wine was aged an additional eight months before release.

Serving Hints:

This wine is ideal to serve with a large variety of foods, especially with meat and hard cheeses.

ALCOHOL %:	14%
VARIETY:	59% Malbec, 23% Petit Verdot, 11% Merlot, 4% Cabernet Sauvignon 3% Tannat
VINTAGE:	2017
TIME IN BARREL:	10 months
TYPE OF BARREL:	French Oak

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DESDE 1928

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