



Following Bordeaux tradition, Colección is our "Second Label" after our Grand Vin. Colección is similar to Grand Vin but less concentrated and with less ageing potential and is therefore friendlier to drink young. In this blend you can taste the concentration and intensity of a Mendoza wine along with the elegance and finesse of a Bordeaux-blend.



Technical Data

70% Malbec ; 13% Syrah, 10% Petit Verdot ; 7% Cabernet Sauvignon

Location: Uco Valley, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 14.5%

Acidity: 5.55 g/L

Residual Sugar: 2.04 g/L

pH: 3.84

Dry Extract: 34.42 g/L

Production: 40.768 Bottles

Vintage characteristics

The spring of 2014 was cool with average temperatures of around 10°C and low humidity. Precipitation reached almost 20 mm. Budding was homogenous with very good fruition. Summer weather was within normal parameters and resulted in a very good selection of grape clusters. February was more humid than usual with 80 mm of precipitation and very good average temperatures of around 20°C. Typical temperatures range between 12 and 15°C, so CLA defoliated more extensively on the vineyard's west side to improve insolation and ventilation. The harvest was of very good quality with a fresher acidity and a high concentration of polyphenols, ensuring wines with good volume and great delicacy.

Vineyards

Total area: 65 hectares.

Area in production: 55 hectares.

Altitude: 1000 meters above sea level.

Plantation density: 5500 plants per hectare in vertical trellising system.

Yield: 5000 a 6000 kg per hectare.

Harvest: manual in 12 kg boxes.

Winemaking

Once the vats are full, the grapes undergo maceration before the alcoholic fermentation takes place. This occurs in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days.

Malolactic fermentation: 100%

Aging: 60% in French oak barrels for 12 months.

Tasting Note

Appearance: red with ruby reflections and a very nice intensity.

Aroma: complex, intense and seductive with notes of red fruit, spice and marmalade.

Mouth: very soft, silky, velvety and intense. A very good wine.

James Suckling : 92 pts

Tim Atkin : 92 pts