



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

68% Malbec, 24% Cabernet Sauvignon, 5% Merlot, 3% Petit Verdot

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

Alcohol: 14,9%

Acidity: 5,5 g/L

Residual Sugar: 1,86 g/L

pH: 3,79

Dry Extract: 33, 28 g/L

Production: 49.800 Bottles

Vintage characteristics

This spring cycle, which started with moderate average temperatures and precipitation lower than usual of between 20 and 30 mm, was very conducive to excellent, uniform budding of all the varieties. The flowering and health of the clusters were very good. CLA rigorously selected the grapes to achieve the requested (sought after) quality of its wines. Summer experienced more than usual rainfall with around 100 mm of precipitation in February. CLA foresaw this and as a precaution undertook a more extensive defoliation to improve the grapes' ventilation and ability to dry off. March was cool and very dry with average temperatures of around 16°C, very good temperature variation and low precipitation. April was humid but did not present any health problems due to the excellent thinning and defoliation work done previously. As a result, the vineyard achieved an optimal ripening that is noticeable in the wines.

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 occurs. This takes place 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: very intense with nice depth

Aroma: fine, attractive and complex with spicy notes; meaty and seductive.

Mouth: similar to the nose: very rich and unctuous with a long, pleasant finish.

James Suckling : 92 pts

Tim Atkins : 92 pts

Stephen Tanzer : 90 pts