



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

**% varieties:** Malbec 59%, Merlot 16%, Syrah 16%, Petit Verdot 7%, Cab Sauv 2%

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

**Alcohol:** 14.6%

**Acidity:** 4.75 g/L

**Residual Sugar:** 1.9 g/L

**pH:** 3.80

**Dry Extract:** 32.3 g/L

**Production:** 42100 bottles

### Vintage Characteristics

The season started with a cold and dry winter that remained persistent throughout September. Spring and Summer high and low temperatures exceeded their annual average ranges. However, this increased temperature range promoted an optimal phenolic maturity and an incredible anthocyanin accumulation. These exceptional conditions delivered an outstanding vintage which is captured in each of our wines. 2018 is definitely a vintage to remember, and possibly, the best vintage of our short history.

### 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:** 7000 kg per hectare.

**Harvest:** manual in 12 kg boxes.

### Wine-Making

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%

**Ageing:** 60% in French oak barrels for 12 months.

### Tasting Note

**Appearance:** Very intense red with important violet reflections, bright and attractive.

**Aroma:** Complex and intense, notes of ripe plums at the entrance, and dried fruits with minerality at the end. Fine and seductive.

**Mouth:** Wide attack with sweet tannins, round and very attractive finish. Silky. Another worthy specimen of our 2018 vintage. Very rich

James Suckling : 92 pts