



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 52%, Merlot 20%, Syrah 3%, Petit Verdot 15%, Cab Sauv 10%

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

Alcohol: 14.6%

Acidity: 4.74 g/L Residual Sugar: 1.81 g/L pH: 3.9

Dry Extract: 31,42 g/L

Production: 48.771 bottles

Vintage Characteristics 2019

As in previous winters, 2018 was pretty dry with very little snowfall over the Andes. However, the spring months were within the temperature and precipitation annual averages. A dry and windy period during the flowering cycle delivered an excellent fruit-set as well as healthy and perfectly shaped clusters. During summer, February recorded unusually low precipitations and an abundance of sun which generated a strong sugar synthesis. March turned out to be cooler than usual which preserved the acidity, slowed down the sugars and allowed a good phenolic ripening. At harvest time, the grapes showed good maturity and balance with slightly less concentration and a little more acidity than in previous years. Despite its challenges, the 2019 vintage offers our signature taste profile with a little extra freshness.

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 a cold maceration before the alcoholic fermentation occurs with the vineyard native yeasts. This takes place in stainless steel tanks at a maximum of 26°C and lasts from 7 to 10 days.

Malolactic fermentation: 100%

Aging: French oak barrels for 12 months.

Tasting Note

Appearance: Intense red with ruby reflections of very good intensity.

Aroma: Complex, fine and powerful. Very attractive.

Mouth: Very good entry, full, complex.