



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

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

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

Alcohol: 14%

Acidity: 5,55 g/L

Residual Sugar: 1.8g/L

pH: 3.83

Dry Extract: 31,9 g/L

Production: 53.400 bottles

Vintage Characteristics

A dry winter, with an intensely cold spring and several episodes of frost, generated a very heterogeneous budburst. Good weather set in at the end of spring and the beginning of summer.

The shoot selection is adapted according to the shoots lost by frost. Thanks to the good climate, the fruit set was good. The vineyard managed to settle and balance itself, allowing us to

expect a quality harvest and nearly normal yields. Many rains in February and at the beginning of March swelled the grapes and finished to recover our yield. The return of the sun from mid- March made us postpone harvest, wait for each plot to reach its phenolic maturity, and proceed calmly with harvest that ended on April 23rd. We finally achieved a normal yield with healthy grapes of medium concentration, ripe and balanced.

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

After grapes are manually sorted twice, vats are filled by gravity and the maceration process begins. This process consists of three stages: cold maceration (7 days at 8°C); ferment maceration (10 to 15 days at 72°F); and post ferment maceration for about 10 days. The fermentation is conducted by the indigenous yeasts from the vineyard.

Malolactic fermentation: 100%

Aging: French oak barrels for 12 months.