

## LOS CLOP

BLEND OF TERROIRS 2014

### FACT SHEET

#### Vintage

Blend: 64 % Malbec, 29 % Cabernet Sauvignon, 7 % Cabernet Franc

#### Appellation

Malbec: Agua Amarga, Tunuyán

Cabernet Sauvignon: Paraje Altamira, San Carlos

Cabernet Franc: Paraje Altamira, San Carlos

#### Year planted

Malbec: 2000.

Cabernet Sauvignon: 1991.

Cabernet Franc: 1998

#### Altitude

Malbec: 1050 masl

Cabernet Sauvignon: 1100 masl

Cabernet Franc: 1100 masl

#### Soil

Malbec: Sandy loam with stony undersoil

Cabernet Sauvignon: Clay-loam, stony in some places

Cabernet Franc: Sandy loam, stony in some places

**Climate** - Malbec, Cabernet Sauvignon, and Cabernet Franc: Annual average rainfall of 180 millimeters, 310 annual days of sunshine

#### Trellising

Malbec: High Vertical Shoot Position (VSP)

Cabernet Sauvignon: Low Vertical Shoot Position (VSP)

Cabernet Franc: High Vertical Shoot Position (VSP)

#### Irrigation

Malbec: Drip irrigation

Cabernet Sauvignon: Traditional furrow irrigation

Cabernet Franc: Drip irrigation

#### Harvest Date

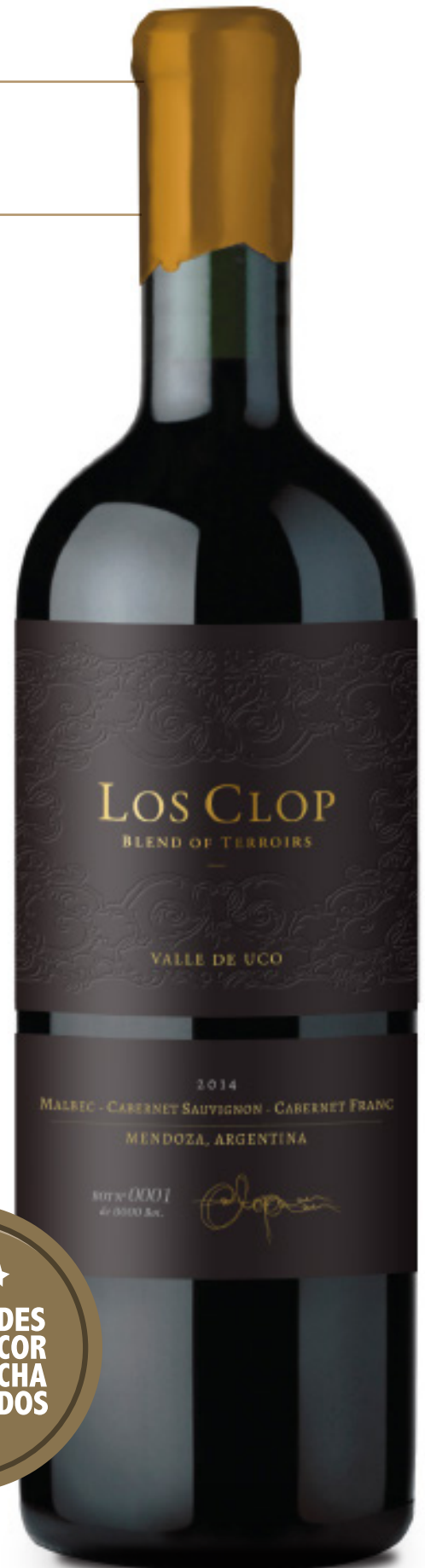
Malbec, Cabernet Sauvignon, and Cabernet Franc:  
Second fortnight of April

#### Yield

Malbec: 7,000kg per hectare

Cabernet Sauvignon: 6,000kg per hectare

Cabernet Franc: 8,000kg per hectare





## LOS CLOP

### BLEND OF TERROIRS

#### VINIFICATION

Hand-picked in 18kg bins. Clusters and berries are selected. Alcoholic fermentation with indigenous yeasts in epoxy-lined cement vats for 20 days between 26° and 28°C, depending on the varietal. Post-fermentation maceration (nearly extended) during 15 days. Malolactic fermentation in barrels: 100% spontaneous to increase complexity on the nose and unctuousness in the mouth. Aging: the three varietals (Malbec, Cabernet Sauvignon, and Cabernet Franc) are aged separately during 18 months in first-use-French-oak barrels. They are stirred by hand (battonage) four times a month to boost structure in the mouth. After this, the wines are blended, searching for balance. The blend rests in the tank for two months and later on it is bottled. Before coming onto the market, it is bottle aged for eight months so that the three varieties merge perfectly.

#### TASTING NOTES

Deep red ruby color with purple and black hues. Intense and complex nose where notes of red, ripe fruit, spice, black pepper, and eucalyptus leaves blend with notes of smoke, chocolate and tobacco. In the mouth, it is pleasant with ripe and sweet tannins. It delivers great structure; it is balanced and powerful at the same time. The attributes of each variety are heightened in this blend that showcases a distinctive personality.

#### TECHNICAL DATA

**Alcohol** 14,5%

**Pairing** Roasted meat, Grilled meat, Patagonia lamb, Rich tomato sauce

**Serving Temperature** 18 - 20 °C

**Annual Production** 5-8 years

**Producción anual** 8.000 bottles