

LOS CLOP RESERVA

MALBEC 2013

FACT SHEET

Vintage

Varietal composition: 100% Malbec

Appellation: 30 % Agua Amarga, Tunuyán - 70 % Agrelo, Luján de Cuyo-Mendoza

Vineyard

Year planted 2000 (Agua Amarga) - 1946 (Agrelo)

Altitude 1100 masl (Agua Amarga) - 1000 masl (Agrelo)

Soil Sandy loam with a stony undersoil (Agua Amarga) - Sandy-loam and silt-loam (Agrelo)

Climate Annual average rainfall of 180 millimeters, 310 annual days of sunshine

Trellising High Vertical Shoot Position (VSP)

Irrigation Traditional Furrow irrigation

Yield 8,000kg per hectare

VINIFICATION

Hand-picked in 18kg cases. Clusters and berries are selected in the winery. It goes through a cold maceration at 6°C for 5 days, depending on the winemaker's taste, and a classic fermentation with indigenous yeast between 26° and 28°C for 15 days. Skins of grapes are left in contact with the juice to increase color, flavor, and tannin structure. The juice is separated from the skins that are later on pressed. Malolactic fermentation with indigenous bacteria followed by aging in first-use-French-oak barrels during 12 months.

TASTING NOTES

Attractive deep purple color with black hues. Striking aromas of plum jam, cassis, and ripe red fruit on the nose. Due to its aging in oak, it delivers notes of clove, vanilla, leather, tobacco and chocolate. Well-rounded mouth with balanced and sweet tannins. The oak adds structure, personality, aromatic complexity and elegance to this wine that is a remarkable example of Argentine Malbec.

TECHNICAL DATA

Alcohol 14%

Sugar 2,67

Total Acidity 5,59 g/L

pH 3,62

Pairing

Roasted meat, Red meat, Pasta with tomato sauces

Serving Temperature 17 - 19 °C

Aging Potential 5 years

