

This super rich concentrated wine comes from the single vineyard of « Chacayes » (named after a small grey jackal found in the vineyards) on our estate. This includes a one hectare parcel of Malbec vines which are grown at one of the highest densities in the world : 20,000 vines per hectare and produce tiny very concentrated yields of about 1 kg per vine. It is referred to as the estate's "Bonsai Garden". Chacayes was first produced in 2002.



VARIETIES

90% Malbec – 10% Cabernet Sauvignon.

Two of Argentina's finest, most representative red grape varieties. Malbec has become emblematic in Argentina, having found the ideal conditions in which to grow, optimising its qualities and producing powerful wines that are rich in colour. Cabernet Sauvignon, originally from Bordeaux, provides us with highly distinct aromas, thanks to its ability to reflect the terroir in which it is grown.

VINTAGE 2013

Our vineyard in Argentina has seen a year with rainfall substantially above norms, due to the phenomenon of La Niña in the Pacific. The red grape harvests began in early April with the Malbec and finished at the beginning of May with the Cabernet Sauvignon. Slower ripening enabled us to obtain more flavour and complexity. A generous vintage, for those who were able to manage it appropriately in both the vineyard and the winery. Our wines are very well balanced on the palate and offer powerful aromatic expression. 2013 has been characterized by slow ripening and low yields in our vineyards (as has been the case everywhere in the Mendoza region), which suggests that the wines will be of excellent quality.

ANALYSIS

ALCOHOL CONTENT	15,3 % vol
PH	4.04
TOTAL ACIDITY	5.62 g/l H2SO4
VOLATILE ACIDITY	0,76 g/l H2SO4
RESIDUAL SUGAR	4.06 g/l

VINEYARD

Terroir

Our estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density

4166 and 7400 vines/ha.

Climate

Continental semi desert characterised by light frost and high level of sunshine. Average annual rainfall of 200 mm essentially concentrated in summer. High temperature range day/night (10 °C at night – 40 °C during the day in summer).

Average age of the vines

16 years. The first vintage arrived 6 years after planting the vines.

Yield

30-35 hl/ha.

Location

Vista Flores, Tunuyán, Alto Valle de Uco, Mendoza. Altitud: 1100 msnm.

WINEMAKING

Viticulture

In order to moderate the natural force of the malbec we adjust the watering of the plant to make it live with a mild water stress. We do a green harvest to promote concentration and maturation of the grapes that remain. The harvest date is defined according to tasting tests results.

Harvest

The grapes were handpicked into 20 kg crates during the first week of April and then taken to the winery where they were sorted by hand.

Winemaking

Partially fermented in 400 Litre French oak casks with a rotation system. Postfermentative maceration of one month. Malolactic fermentation at 22 °C with weekly stirring. Elimination of 40% of the juice.

Ageing

Aged for 24 months in new French oak barrels.

TASTING NOTES

Intense red-maroon colour.

Intense red fruit notes, equilibrated with coffee notes due to the stay in barrels.

Complex, voluminous, with mature tanins, equilibrated, highlighting the red fruits with black flowers notes and with a persistent ending with coffee notes."

SUGGESTION

Grilled meats, refined ragouts, pasta with strongly flavoured sauces, mature cheeses.

AWARDS 2013

93 pts - TIM ATKIN 2016

AWARDS 2012

94 pts - JAMES SUCKLING

93 pts - WINE ADVOCATE

AWARDS 2011

92 pts - WINE ADVOCATE

AWARDS 2008

94 pts - ARGENTINE REPORT TIM ATKIN

92 pts - JAMES SUCKLING

Gold Medal - MALBEC INTERNATIONAL COMPETITION

18°C

3-10 YEARS

