

# SOLOCONTIGO

## AFFAIRE MALBEC 2014



**Vineyard Locations:** Los Sauces, Altamira, and La Consulta. Uco Valley, Mendoza.

**Vineyard Altitudes:** from 2.950 to 4.200 feet above sea level.

**Grapes:** Malbec 100%

**Soil:** Poor rocky soil with loam and clay in its composition.

**Harvesting:** Manual harvest in 16 kg cases

**Vineyard Yield:** 3 ton / acre

**Vinification:** Hand harvested grapes passed through two hand-sorting tables, first as whole clusters and then as single berries after de-stemming. Cold maceration for 4 days. Fermentation took 26 days. Delestage and manual punch downs during the first 15 days enhanced the wine's extraction.

**Aging:** 50% new French oak, 50% second use French oak, for 14 months.

**Analysis:** 14.0% alc. by vol

**Residual Sugar:** < 1,8 GR/L

**Tasting Notes:** Intense dark violet color, with a surprising brightness. Aromas of red fruit and cherries, combined with subtle notes of violet and subtle flowers, marking the varietal presence. The berry flavors pop on the palate as the wine has both good depth and very lively acidity that leads to an incredibly long finish. A great example of what a Mendoza Malbec should be.

**Pairing:** Compliments medium-strong cheese, venison, wild game, steak, pork, quail, and lamb. Can also be paired with white meat or pasta Bolognese.