

SOLOCONTIGO

COLECCION BLEND 2012



Vineyard Location: Los Sauces, Tunuyan, Uco Valley, Mendoza.

Vineyard Altitude: 4200 feet above sea level.

Grapes: 42% Malbec, 38% Cabernet Franc, 20% Syrah.

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

Harvesting: Manual harvest in 16 kg cases.

Vineyard Yield: 2 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 6 days. Total fermentation and maceration took 30 days. Delestage and manual punch downs during the first 15 days enhanced the wine's extraction.

Aging: 22 months in new French oak. In addition, 24 months in bottle before release.

Analysis: 14.5% alc. by vol

Residual Sugar: < 1,8 GR/L

Tasting Notes: in color, the wine is an attractive, intense ruby. It expresses fruit notes of plum, black cherry, and dark fruits, with several spices like thyme, clove, black pepper and dark chocolate, given by its aging in oak. On the palate, it is elegant, full bodied, delicate and complex, with a persistent finish. A memorable wine, perfect for unforgettable moments.

Pairing: This is a wine to enjoy with grilled or roasted meats like beef or lamb, or even pasta Bolognese