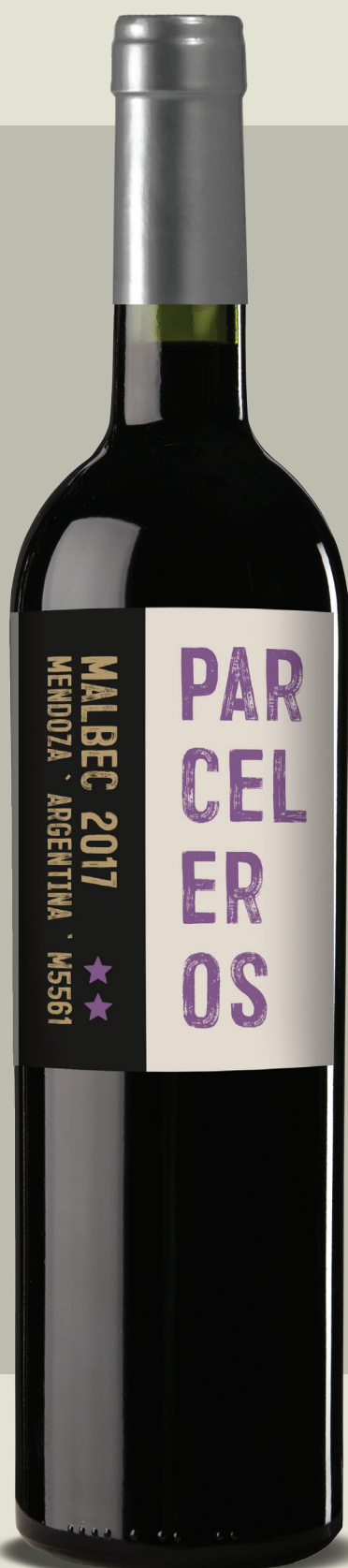


RESERVA MALBEC - MENDOZA

PAR CEL ER OS

"PARCELERO" IS A LOCAL NAME FOR A SMALL GROWER OR VIGNERON AND THIS IS A TRIBUTE TO THEM. THEY PRACTICE SUSTAINABLE AND FAMILY VITICULTURE FOR GENERATIONS BUT NEVER RECEIVE ANY RECOGNITION... THAT'S WHY WE WANT THIS WINE TO BE A TRIBUTE TO THEM, THE REAL MAKERS OF THE WINE.



D.O MENDOZA

It is characterized by a hot and dry climate which is moderated by the high altitude, averaging about 3300ft (1000m) above sea level. At this altitude, the vineyards are subject to more-intense solar radiation during the day, but this is balanced by evening temperatures that are considerably lower, cooled by alpine winds from the Andes. This diurnal temperature variation slows ripening overnight, extending the growing season and ensuring the grapes develop full phenolic ripeness without losing their acidity.

The pure Andean melt water provides an abundant source of water for irrigation.

This handcrafted Malbec was carefully selected from PARCELEROS working their small blocks hands on during the whole season and for generations as a family business in this world-famous Malbec region named Mendoza.

PHILOSOPHY AND WINEMAKING

Our philosophy behind the winemaking is to respect the handcrafted style of the PARCELEROS growing the grapes coming to the wine, so we are very careful to vinify the grapes separately whenever possible, in order to save the character of each component. The grapes are always hand-picked by the PARCELEROS, their families and friends, which is a moment they await as represent the culminations of a year of hard work. We also try to capture that joy and festivity when making the wine.

The winemaking process is then simple and traditional with minimum intervention. Fermentation starts in different size concrete vats with gentle pump overs to avoid over extraction. A certain proportion of the wine is then aged in selected neutral French oak for no more than 3 months. After that we blend the components.

All this process allows us to create a fruity but delicate Malbec with great character, representative of the PARCELEROS and the region. You can save this wine for the next 3-5 years.

TASTING NOTES

Blackberry, plum and black cherry. Nuanced of cocoa powder, leather and a sweet tobacco finish from the oak.

TECHNICAL INFORMATION

ALCOHOL:	12,5%
PH:	3.55
TOTAL ACIDITY:	4.95 gr/l
SO2:	30 mg/l
VOLATILE ACIDITY:	0.52 gr/l
RESIDUAL SUGAR:	3.55 gr/l

