

# Cuatro Primos Blend

**VINTAGE 2007**

**Appellation:** Mendoza, Argentina

**Varietal / Blend:** Malbec 55%, Syrah 35%, Cabernet Sauvignon 5%, Bonarda 5%.

## VINEYARD

**Montuiri Vineyard:** Altitude 920 meters (3,018 feet) Luján de Cuyo, Mendoza.

**Sebastian Vineyard:** Altitude 1.070 meters (3,509 feet) Tupungato, Mendoza.

**Pircas Vineyard:** Altitude 1.200 meters (3,937 feet) Vista Flores, Tunuyan, Mendoza.

**Case Production:** 350 cases

## ANALYSIS

**Alcohol:** 14,6%

**Ph:** 3.60

**Total Acidity:** 6.04 gr/ltr

## WINEMAKING

The idea of this wine was to obtain each vineyard's highest potential. Each variety was harvested at its proper maturation. Blending took place a year after harvest. Harvest was done in 18 kilograms boxes. Destemmed at crusher using no rods. Maceration in stainless steel tanks at 2 °C for 3 days. Inoculation with selected yeasts. Natural fermentation process with controlled temperature. Malolactic fermentation in french oak barrels (12 to 14 months with wood contact). Continuous tastings at barrels and rackings before bottling helped to choose the best barrels. No fining and no filtration were done.

## AGEING PROCESS

Twelve months in french oak barrels. 50% New Oak.

## TASTING NOTES

Intense and deep color, emphasizing the great body and signs. Ripeness on the nose with perfumed sweet fruit. Complex flavours on the palate with ripe and fleshy characteristics. Big structure maintaining balanced tannins. Plum and blackcurrant liqueur are combined very well with the toasting of the French oak. A bit dry towards the back and has a slight rustic charm. This wine can be consumed already, although we should wait for a fantastic evolution in the next 10 years. Powerful concentration and great balance.

## WINE CLOSURE

Cork.

