

Tomero



TOMERO RESERVA MALBEC 2012

VARIETAL COMPOSITION

100% Malbec.

VINEYARDS

Finca Los Álamos.

Denomination: Valle de Uco.

Sub-denomination: Los Árboles, Tunuyán.

TERROIR

Grapes were harvested from Blocks 39 and 40.

Sandy loam soils of shallow depth and low fertility with fragmented rocks.

- › Irrigation: Drip irrigation
- › Altitude: 1,090 masl
- › Year of Planting: 2000
- › Vineyard Management: Medium-density canopies prevent direct exposure of clusters to sunlight. A no-till system is used to preserve the native vegetation, in combination with the use of rye as a cover crop. Spur pruning was used.

VINIFICATION

Grapes were harvested between April 11 and 24 and placed in 20-kilo boxes.

Traditional winemaking methods were used, including a three-day cold pre-fermentative maceration. Fermentation took place in concrete tanks without epoxy coating. Pumping over and manual punching down were performed to maximize maceration. Fermentation took place at 25 °C.

The resulting wine rested in oak barrels for 15 months.

TASTING NOTES

- › Color: Deep purplish red.
- › Aroma: Aromas evoking nuts and cassis jam with subtle notes of vanilla and cinnamon.
- › Palate: Sweet attack, full-bodied tannins, vibrant acidity and lingering spicy finish.

TECHNICAL INFORMATION

- › Alcohol Content: 15.0%
- › Total Acidity: 5.57 g/l
- › Reductive Sugars: 2.50 g/l
- › pH: 3.5