

Tomero



TOMERO RESERVA MALBEC 2014

VARIETAL COMPOSITION

100% Malbec

VINEYARDS

Finca Don Antonio

Denomination: Valle de Uco

Sub-denomination: Tunuyán

TERROIR

Grapes harvested from Block 32 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

- › Harvest Date: Grapes were harvested on late April. 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 carried out to maximize maceration. Fermentation took place at 25 °C.
- › The resulting wine rested in French oak barrels for 15 months.

TASTING NOTES

- › Color: Deep red rounded by bluish intense edges.
- › Aroma: Ripe prunes, dry fruits, and licorice. Subtle notes of vanilla seeds.
- › Palate: Elegant entrance, good structure with full-bodied tannins. Lingering finish with mint notes.

TECHNICAL INFORMATION

- › Alcohol Content: 14.5 %
- › Total Acidity: 5.56 g/l
- › Reductive Sugars: 2.20 g/l
- › pH: 3.6