

ALGODON

WINE ESTATES

GRAN CUVÉE WINEMAKER SELECTION 2012



HISTORY

With vines dating back to 1946, when it served as a private vineyard estate, this remarkable property was redeveloped in 2002 by the grandson of golf legend José Jurado; “The father of Argentine Professional Golf”.

In 2007, the 718 acre property was purchased and renamed by the U.S. based development firm, Algodon Wines & Luxury Development Group, who expanded the estate by nearly triple its acreage to over 2,050 acres.

REGION

San Rafael, Mendoza, Argentina

VARIETAL

45% Malbec, 25% Bonarda, 15% Cabernet Sauvignon, 15% Syrah

VINEYARDS

Coordinates: 35° latitude South
Altitude: 800 m above sea level
Soil type: Sandy loam
Mean annual precipitation: 7.9 in
Age of vines: Planted in 1946, 1960 and 1999
Training system: Low and high trained vines
Pruning: Bilateral cordon and Guyot
Irrigation: Flow and drip irrigation from the thaw of the mountains
Yield per hectare: 11,000 lbs

WINEMAKER

Mauro Nosenzo

WINEMAKING

Microvinification, this is a totally handmade process where the grapes are added unpressed into new French oak barrels to ferment for 60 days at a controlled temperature between 26 and 30° C (78 – 86° F). Once the alcoholic and malolactic fermentation separates the pulp and the skin of the new wine, the aging process continues in the barrels for 24 months.

VINTAGE

Harvesting: Manual

Harvest time: 2nd fortnight of March and 2nd fortnight of April.

TASTING NOTES

Our Grand Cuvée wine is elegant and complex. With notes of ripe red fruit, and toasted spice. Aging in French oak gives aromas of chocolate, cinnamon and vanilla resulting in the wine's elegant aromas. On the palate, this wine is structured and mature with silky tannins. Fruit and spice persist on the palate, with a finish of fruit and toast. This wine has a cellaring potential of 10 years.

TECHNICAL INFORMATION

pH: 3.65
Total Acidity: 5.50
Residual Sugar: 1.85 g/L
Alcohol: 14.5%
Production: 225 cases