

ALGODON

WINE ESTATES

ESTATE MALBEC 2016



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

100% Malbec

VINEYARDS

Location: Cuadro Benegas
Altitude: 800 m above sea level
Soil type: Sandy loam
Mean annual precipitation: 7.9 in
Age of vines: Planted in 1946, 1998 and 2000
Surface: 100 acres
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

VINTAGE

Harvesting: Manual
Harvest time: 1st fortnight of April

WINEMAKING

Production: traditional, with selected yeasts in stainless steel tanks at a controlled temperature between 26 and 30° C (78 – 86° F). Macerated for 25 days. Complete malolactic fermentation. The wine is aged for 8 months in French oak.

TASTING NOTES

Its color is of an intense red with a shade of ruby. The nose is delicate, with aromas of red fruit and hints of vanilla are enhanced. Soft, round and juicy in the mouth; with ripe tannins. It has a great balance, unctuousness and lasting finish.

TECHNICAL INFORMATION

pH: 3.66
Total Acidity: 5.35
Residual Sugar: 1.8 g/L
Alcohol: 13.5%
Production: 1,700 cases