

### PIMA 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". Jurado established "Viñas del Golf"; a boutique family winery, golf course, and petite hotel lodge situated in a fully-restored 1921 farmhouse.

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**

40% Malbec, 20% Cabernet Sauvignon, 15% Bonarda, 15% Merlot, 10% Syrah

## **VINEYARDS**

Location: Cuadro Benegas 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

Surface: 3.7 acres

Training system: Low trained vines

Pruning: Bilateral cordon

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: 2nd fortnight of March and 2nd

fortnight of April

#### WINEMAKING

Production: 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.

### TASTING NOTES

PIMA is a blend of Malbec, Bonarda, Cabernet Sauvignon, Syrah and Merlot. Deep red color, with a soft and delicate fruit on the nose and palate. Enormous concentration of berry fruits, round, juicy and beautifully integrated. A wine with great strength, character and style, with optimum potential for storage.

### **TECHNICAL INFORMATION**

pH: 3.80

Total Acidity: 5.25 Residual Sugar: 2.0 g/L Alcohol: 14.5%

Production: 250 cases

