

# ALGODON

WINE ESTATES

## PREMIUM RESERVE MALBEC 2015



### 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  
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: 1st 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

Wine of a deep red color, with a shade of violet. Typical aroma of ripe red and black fruits, with subtle chocolate and coffee hints. In the mouth it is soft, velvety, with a good structure, and complexity and with soft and round tannins. The finish is elegant and persistent.

### TECHNICAL INFORMATION

pH: 3.85  
Total Acidity: 5.45  
Residual Sugar: 1.3 g/L  
Alcohol: 14%  
Production: 100 cases