

LAS ESTELAS

GRAN VIN CABERNET SAUVIGNON MALBEC 2016



HISTORY

At the beginning of the 1940s Estela Perinetti's grandfather purchased Mangato vineyard, 64 acres of land located in Tupungato to produce Semillón, he named it Finca Mangato. A few decades later, her father, Héctor A. Perinetti MD, planted the first Cabernet Sauvignon and Malbec. Estela and her mother, choose the stoniest and highest (1300 mts) lot to produce the first malbec of the vineyard, the one that broke with the tradition. This wine is the result of my interpretation of the Bordeaux varieties in such a special terroir.

REGION

Tupungato, Mendoza, Argentina

VARIETAL

60% Cabernet Sauvignon, 40% Malbec

VINEYARDS

Finca Mangato, located in El Peral district, Tupungato, at 1250 masl/4101ft.

WINEMAKER

Estela Perinetti

HARVEST

Hand harvest in 300 kg bins, full destemmed and crushed.

WINEMAKING

Fermentation in 500 liters barrels, 10 to 15 days; maceration 5 to 10 days. 100% Malolactic fermentation. Ageing: 50% new French oak and 50% used 500 liter barrels, for 18 months.

TASTING NOTES

The wine is polished and sleek, with fresh acidity and a long, voluptuous finish. Dark red-ruby in color with violet and black currant aromas. A very stylish and polished wine.

TECHNICAL INFORMATION

pH: 3.70

Total Acidity: 5.60

Alcohol: 14%