

2010 PASIONADO CUATRO CEPAS

Gualtallary, Uco Valley, Mendoza



PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina

COMPOSITION

Malbec 35%, Cabernet Sauvignon 30%, Merlot 20%, and Cabernet Franc 15%.

VINEYARDS

The grapes used come from our vineyards in Tupungato, located at 1300 m.a.s.l. (4300 feet). Very low-yield (less than 4,500 kg per ha.) plots with alluvial, sandy and permeable soils were selected.

WINEMAKING

Hand-selection of berries. Pre-fermentation maceration with dry ice. Racking and post-fermentation maceration for 10 days. Grapes are hand-picked at dawn into small boxes when they reach the optimum level of polyphenol ripeness. Each varietal is individually vinified and aged for 12 months in new French oak barrels. Wines are blended, to rest for 6 more months in new French oak barrels, nurturing and smoothing the particular characteristics of each varietal.

TASTING NOTES

The intense red color, violet and ruby shades characterize this wine. Aromas of ripe red fruits typical of Malbec, combined with the spiciness of Cabernet Sauvignon and Merlot, plus delicate hints of anise granted by the Cabernet Franc. The aromatic richness of this Blend is made complete with the touch of vanilla and chocolate acquired from new French oak barrels, where it rested for 18 months. This is a full bodied, structured wine with well-rounded tannins, qualities which result in a long-lingering finish. Decant and serve at 16°C (60°F). Suitable for long-term storage.

Technical data

Alcohol 15,4% | Total acidity 5,88 g/l | Residual sugar 3,58 g/l | pH 3.8