VINTAGE 2018

# WINE PROFILE

# MENDOZA MALBEC

The textbook definition of Malbec in a very good vintage. Bright violet in color, this wine is fresh and floral, featuring blackberry, plumbs and violets on the nose and palate. The wine is soft and round with a noticeable minerality, silky tannins mark a lengthy finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achával-Ferrer wines.



Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old ungrafted vines.



#### WINEMAKERS

Gustavo Rearte

## **VARIETAL COMPOSITION**

100% Malbec

#### **APPELLATION**

Uco Valley: altitude of 3478 ft. with 1600

plants/acre

Luján de Cuyo: altitude of 3150 ft. with 2200

Medrano: altitude of 2199 ft. with 1600 plants/acre

#### SOIL

Uco Valley: sandy-gravelly, some volcanic ash, extremely well drained

Luján de Cuyo: gravelly loam, well drained Medrano: heavier, some clay component, no gravel up to 2 meters

#### **VINE TRAINING**

VSP, 1.7 to 1.8 meters high

#### SUSTAINABLY FARMED

Highly sustainable.

#### YIELD

2.5 tons/acre. No pesticides in most of our vineyards.

#### **HARVEST DATE**

Last week of March and first week of April 2018

#### **ALCOHOL** 14%

**PH** 3.7

ACIDITY 5.65 g/L

**BRIX AT HARVEST 24.5** 

# VINIFICATION /WINEMAKING PROCESS

Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

#### **FERMENTATION**

Fermented in cement tanks at a maximum temperature up to 93-95°F with extensive pumping over for better extraction.

#### MALOLACTIC

100% spontaneous in oak

#### OAK AND AGING

Aged 9 months in 2-year old French oak barrels produced by Boutes and Mercury.

#### **PRODUCTOIN**

28.000 cases (12x750ml)

# SCORES & AWARDS

# JAMESSUCKLING.COM?

"Attractive cassis and blueberry aromas here with a swathe of crushed violet flowers. The palate has a very supple and smooth core of fresh red plums that offer a fleshy and smooth ride to the finish. Drink or hold."

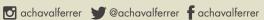
# Tim Atkin"

"Achával Ferrer's "entry-point" Malbec is a pan-Mendoza blend from six sub-regions: Agrelo, Gualtallary, Los Chacayes, Medrano, Paraje Altamira and Perdriel. It's always a delight to drink with nuanced oak, glossy tannins and ample blackberry and violet notes, 2020-26."

**Descor** ChadOS







MALBEC

2018

MENDOZA

**ARGENTINA** 

Net cost: 75