VINTAGE 2016

#### WINE PROFILE

# FINCA MIRADOR

Mirador vineyard was planted in 1921 over an acient dry river bed in Medrano. Mirador is sun, sand and furious heat; and although water is not longer flowing through this dry river, a cool breeze comes down every night and helps to maintain the natural acidity of this full rippen Malbec. Always monolitical and austere, with a core of black fruit and spices, this wine will open in multilayers as time passes by.



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.

## **TECHSHEET**

#### **WINEMAKERS**

Gustavo Rearte, Manuel Louzada

#### **VARIETAL COMPOSITION**

100% Malbec

#### **APPELLATION**

Medrano (Junin) at 700 metres or 2.300 feet of elevation.

#### SOIL

Alluvial origin with a silty clay surface of around 80cms over a bed of sand and eroded rocks

### **VINE TRAINING**

VSP, 1.3 to 1.5 meters high.

## SUSTAINABLY FARMED

Highly sustainable.

#### VINEYARD YIELD

2,500 Kgs per hectare (1 ton per acre).

#### **HARVEST DATE**

April 1, 2016

**ALCOHOL** 14,0%

**PH** 3.7

ACIDITY 5,85 q/L

**BRIX AT HARVEST 24** 

#### 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.

#### **FERMENTATION**

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

#### MALOLACTIC

100% spontaneous in oak barrels.

#### OAK AND AGING

15 months in new (100%) French Oak Barrles.

#### SCORES & AWARDS

"One of the best reds in the infairly malianed Zona Este of Mendoza." this Medrano Malbec come an 85-year-old parcel that produces stunning wines on a consistent basis. Complex. floral and beautifully weighted. with fine texture and tannins and a fresh, nuanced finish, 2021-31."

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"Impressive, soulful, earthy and stony aromas with dried plums and wild herbs. The palate has a very juicy core of rich, ripe and silky dark plums and mulberries. Really smooth, very ripe and already approachable. Drink or hold."

## vinous

"Bright medium ruby. Very ripe gromas of crushed blackberry, licorice and caraway seed. Densely packed, sweet and savory, communicating a dark-chocolatev ripeness to its plush dark fruit and lightly saline flavors. Serious texture and body here and long on the finish, but I found this wine, made from heavier soils, a bit less flavorful than the Quimera blend. The wine's 100% new oak component contributes to its impression of finishing grip. This wine is the highest in alcohol (14.7%) and acidity (6.2 grams per liter) of these single-finca bottling. (I tasted Achaval Ferrer's three sinale-finca wines in order from the rinest to coolest site) "

DescoR ChadOS







MIRADOR

PRODUCTO DE ARGENTINA

2016

Net cont.: 75