

VINTAGE
2016



WINE PROFILE

QUIMERA

The word Quimera has two different meanings, and both of them have intimate relationship with this wine. In the Greek mythology, the "Chimera" was a beast formed by three different animal parts. This is a clear connection with this wine being a blend. Still, the second meaning of the word is the one that best represents the wine. A Quimera is an impossible quest, the pursuit of the unachievable. This is the mindset everyone has at the vineyards and winery every year when producing this warm blend: without following any rules or tradition, the objective is to produce the best possible blend every year.

Quimera is design and architecture, an intimate discovery, a search for perfection.

TECHSHEET

WINEMAKERS

Gustavo Rearte

VARIETAL COMPOSITION

45% Malbec, 19% Cabernet Sauvignon, 18% Merlot
18% Cabernet Franc

APPELLATION

Perdriel (Lujan de Cuyo): at 980 metres or 3,200 feet of elevation: Malbec

Medrano: (Junin) at 700 metres or 2.300 feet of elevation: Cabernet Sauvignon

Tupungato (Uco Valley) at 1.100 metres or 3.600 feet of elevation: Merlot and Cabernet Franc

SOIL

Perdriel: Thin sand loam top soil with gravel underneath. Very well drained.

Medrano: sand on surface. Beneath, heavier with some clay component and no gravel up to 2 meters deep. **Tupungato:** Very shallow soil with gravels on surface combined with volcanic ashes and calcareous rocks. Very well drained.

VINE TRAINING

VSP, 1.7 to 1.8 meters high

SUSTAINABLY FARMED

Highly sustainable.

VINEYARD YIELD

5,000 Kgs per hectare (2 tons per acre)

HARVEST DATE

From March 31st to April 24th of 2016

ALCOHOL 14%

PH 3,75

ACIDITY 6 g/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 not used during vinification. After each grape variety is fermented separately, the final blend is done prior to the barrel ageing.

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 barrels.

OAK AND AGING

15 months in new (50%) and second use (50%) French Oak Barrels.



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.

SCORES & AWARDS

Tim Atkin NEW

94 PTS

"What's wrong with a cooler year?" asks Gustavo Rearte of the 2016 vintage, rhetorically. What indeed if it produces something as successful as this cuvée of Malbec with 55% Cabernet Sauvignon, Merlot and Cabernet Franc. Elegant, polished and refined, it's a seamless blend with notes of graphite, cassis and vanilla spice and a balsamic top note. 2022-31"

JAMESSUCKLING.COM

93 PTS

"This offers a bold array of richly ripe dark plums and blackberries with assertive, spicy oak influence across bright red berries and a sweeping build of tannins that hold deeply embedded and concentrated dark-plum flavors. Drink or hold."

Descor ChadOS

93 PTS

Antonio Galloni
vinous
explore all things wine

91 PTS

"Dark medium ruby. Aromas of cassis, licorice, violet, bitter chocolate and spicy oak. Suave, energetic and light on its feet, offering lovely breadth and definition to its dark berry and mineral flavors; a slight herbal element (a touch of peppery stems?) adds complexity without coming off as vegetal. This savory, classically dry blend finishes with well-integrated tannins and sneaky rising length. A very successful, sophisticated wine from this cool year."