

# MALBEC

MENDOZA | ARGENTINA

## VINEYARD:

The soils of Lujan de Cuyo are composed predominantly of loose sand over clay and rock which provide excellent free-draining qualities allowing our vines to be stressed. With natural irrigation from the pure water source of the snow melt of the Andes Mountains, our vines produce premium red wines with rich color, full body and true varietal character.

## HARVEST:

The 2015 harvest began and finished earlier than normal (March thru early April). This was due to the long frost-free fall which lent to great maturing in conjunction to, the warmer summer season. These ideal growing conditions permitted the fruit to ripen faster than the previous year, allowing for a stronger fruit presence in each of the wines.

## WINEMAKING:

Cold maceration for 48 hours at 46°F then fermentation with selected yeasts between 73°F to 80°F in stainless steel for 8 days. Wine is then aged 4 months in stainless steel, plus 2 months in French and American Oak barrels.

## TASTING NOTES:

This handcrafted Malbec is a burst of dark cherry and blackberry with a rich, plush finish.

## ANALYTICAL DATA:

Varietal: 100% Malbec	Alcohol: 13.50%
Vintage: 2015	Residual Sugars: 1.88 g/L
Harvest: By Hand	Total Acidity: 5.43 g/L
Age of the Vines: 15 years	pH: 3.72

 **DON RODOLFO**  
**ART OF THE ANDES**

