

CLOS d' ARGENTINE

"Hand Crafted Wines"



CLOS d' ARGENTINE

Malbec Reserva

Vines: 100% Malbec.

Vineyard Location: 50% Agrelo, Lujan de Cuyo and 50% Altamira, Uco Valley – Mendoza, Argentina

Vineyard Density: High Density. 2.200 / 2.700 plants/ acre.

Climate: Warm during the day and cool at night.

Soil: Clay and limestone in Agrelo and pebbles in Altamira.

Irrigation: Natural Surface Irrigation from Mountain Springs.

Vineyard Management: Without use of Fertilizers, Herbicides or insecticides.

Production: About 2 plants per bottle.

Pruning: Double Guyot System.

Harvest: Manually.

Fermentation: Use of Native yeast. 30 days with 5 days of cold maceration. Temperatures between 28-31 Celsius to achieve complexity. 100% Malolactic Fermentation.

Barrel Aging: French Oak barrels during 24 months.