

# SOLOCONTIGO

## AFFAIRE MALBEC 2014



**Vineyard Locations:** Los Chacayes, Altamira, and La Consulta. Uco Valley, Mendoza.

**Vineyard Altitudes:** From 2,950 to 4,200 feet above sea level.

**Grapes:** 100% Malbec

**Soil:** Different types of soils according to the altitude. From poor rocky soil with loam in Los Chacayes, to loam and clay in the lower vineyards.

**Harvesting:** Manual harvest in 16 kg cases.

**Vineyard Yield:** 3 ton / acre

**Vinification:** Hand harvested grapes passed through two hand-sorting tables, first as whole clusters and then as single berries after de-stemming. Cold maceration for 4 days. Fermentation for 26 days. Delestage and manual punch downs during the first 15 days to enhance the wine's extraction.

**Aging:** 100% of the volume aged for 14 months in French oak, and 4 months in bottle.

**Tasting Notes:** Intense dark, yet bright, red color. Aromas of red fruit and cherries combine with subtle notes of violet and flowers to mark this varietal's presence. The berry flavors pop on the palate as the wine's depth and lively acidity leads to an extended finish. A fantastic example of what a Mendoza Malbec should be!

**Pairing:** Compliments medium-strong cheese, venison, wild game, steak, pork, quail, and lamb. Can also be paired with poultry or pasta Bolognese.

**Analysis:** 14.0% alc. by vol

**Residual Sugar:** < 1,8 GR/L