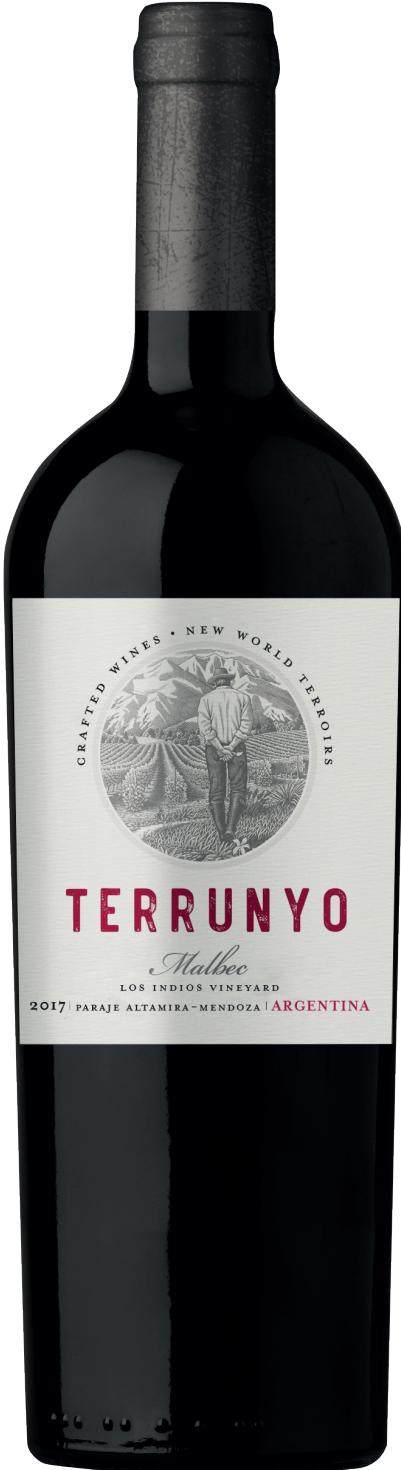


TERRUNYO

Malbec | 2017

LOS INDIOS VINEYARD - PARAJE ALTAMIRA - D.O. UCO VALLEY



VARIETIES	
MALBEC	100%
BOTTLING DATE	
November 2018	
ANALYSIS	
ALCOHOL	14.5° VOL%
pH	3.65
TOTAL ACIDITY (TARTARIC ACID)	5.8 g/L

WINEMAK

Germán Di Césare.

VINEYARD

Los Indios Vineyard, Paraje Altamira, Uco Valley, Mendoza.

VINEYARD DESCRIPTION

Located in the Uco Valley at 1000 to 1200 meters above sea level. Soil is on an alluvial cone formed by the Tunuyan River. Its first layer has a sandy-loam profile, with small colluvial stones and calcium carbonate deposits that reach 60 cm deep. The next layer is sandy, with abundant medium-sized colluvial stones at a depth of 1.5 m. Below this, there is an underlying layer defined predominantly by 30 cm thick limestone that sits on top of a sandy layer with colluvial stones.

PLANTATION YEAR

2005.

SOIL

Soil is on an alluvial cone formed by the Tunuyan River. Its first layer has a sandy-loam profile, with small colluvial stones and calcium carbonate deposits that reach 60 cm deep. The next layer is sandy, with abundant medium-sized colluvial stones at a depth of 1.5 m. Below this, there is an underlying layer defined predominantly by 30 cm thick limestone that sits on top of a sandy layer with colluvial stones.

CLIMATE

Dry, continental, with good sun exposure, allowing an excellent ripening of the grapes. Thermal amplitude from 15 to 20 °C.

HARVEST

Between March 20 and 24 of 2017.

VINIFICATION CELLAR

Trivento Winery.

VINIFICATION

Grapes are destemmed and chopped. Pre-fermentation maceration for 72 hours at 10 °C. Traditional fermentation for 12 days at 24 °C in stainless steel containers. Post-fermentation maceration for 2-5 days. Natural malolactic fermentation.

AGING

100 % in 2nd and 3rd use Foudres, the rest of the must in French oak barrels for 16 months.

AGING POTENTIAL

Drink now and up to 2028.

TASTING NOTES

Intense red color, with violet notes. This wine shows aromas of spices, black fruits, and a touch of flowers, in balance with the oak. Sweet start, persistent and velvety tannins. Long finish.

FOOD PAIRING

Its great versatility allows this wine to go very well with grilled red meats and mature cheeses. It also goes well with pasta and vegetable stews.

CONCHA Y TORO

DESDE 1883