



- Wine:** *Sur de los Andes Malbec*
- Vintage:** 2008
- Grape:** 100% Malbec
- Harvest Day:** *Third week of March and first week of April.*
- Vineyards:** *60% San Carlos, Valle de Uco, Mendoza (1.130 meters) and 40% Medrano, Mendoza (900 meters).*
- Soil:** *Sand and clay in both regions.*
- Climate:** *Continental with low rainfall (250-300 mm per annum).*
- Bottled:** *June 2009.*
- Vinification:** *Hand harvest in 15 kg trays. Manually stored. No crushing. Cold pre-fermentation maceration during 3 days. Slight bleeding (<5%). Regular pumping every 8 hours. 100% Malolactic: 100% of wine spent 4 months with American inerstave oak.*
- Yields:** *9.500 kg per ha (8.300 pound/acre).*
- Pruning:** *Double Guyot pruning is carried out. Vines are placed on high espaliers (espaldero) allowing optimum foliage development.*
- Winemaker:** *Pablo Durigutti*
- Data:** *Alcohol level: 14%  
Volatil Acidity: 0.56 g/lit  
Total Acidity: 5.40 gr/lit  
Residual Sugar: 1.95 gr/lit  
PH: 3.55*
- Description:** *This Malbec has deep purple gamet colour. Sweet jammy raspberry and blackberry, vanilla, and graphite aromas. Around entry leads to a dryish medium-bodied palate with sweet vanilla, tart black berry, and toasty pepper spice flavors. Finishes with drying tannins, berry skins, and a dash of talc.*
- Ratings:** *International Wine Challenge, UK 2009: Bronze  
Wine Enthusiast, US 2009: 87pt and Best Buy  
Wine & Spirits Magazine, US 2007: 88pt  
The Wine Advocate, 2007: Best Buy  
Wine & Spirits Magazine, US 2008 and 2009: Brand Value of the Year*

