

# ARGUMENTOTA

## TYPE OF WINE:

Tinto

## VARIETIES:

Malbec 100%

## VINEYARDS

Grapes for this wine come from our centenary vineyards situated in Alto Agrelo, Luján de Cuyo planted in 1910. The yield is very low of 5000 kg/h<sup>a</sup>

## HARVEST

After closely following the grapes' ripeness evolution, very strict selections were made in the vineyard. All of the vineyards were harvested by hand, in small boxes of 20 kg. capacity, during the second and third week of April and handsorted upon arrival at the winery.

## VINIFICATION

The alcoholic fermentation took place in small, temperature controlled stainless steel tanks of 20.000 Kg. capacity. During this process, the maximum temperature was 28°C and the total maceration time was 28 days. The malolactic fermentation takes place in new french oak barrels.

## AGEING:

12 months in new french oak barrels.

## TASTING NOTES

Ar Guentota possesses a deep ruby red colour with vivid purple tones. This wine offers a great intense and complex nose of wild berries and red ripe fruit with subtle spicy notes. It's superb fruit flavours combine perfectly with toasty hues providing great structure, character and a long finish. Serving temperature: 16 - 18°C.



BELASCO DE BAQUEDANO

MENDOZA - ARGENTINA

VIÑEDOS - ALTO GRELO

LUJAN DE CUYO

