



VINO 40/40 BLEND

Vinification

45% Malbec, 41% Cabernet Sauvignon, 7% Merlot and 7% Tempranillo. The harvest is made a bit later for the Malbec and a bit earlier for the Cabernet. The Tempranillo is harvested between the two varieties to bring its strong tannins. The Merlot contributes to the finesse of this shape with its specificities. The Malbec ferments with 15% stems (it is destemmed then 15% stems are added to the fermentation). Maceration 17 days. Malo-lactic fermentation in barrel. Spontaneous fermentation as well as malolactic fermentation are made with autochthonous bacteria.

Ageing

Ageing in french oak barrels for 12 months.

Vineyards

Location	Ugarteche, Lujan de Cuyo. Property « la Sofia » on km 40 of the road 40.
Year of plantation	Malbec: 2004, Cabernet Sauvignon: 1979 Tempranillo: 1963 Merlot: 1981
Altitude	890 meters upon the sea level.
Varieties	Malbec, Cabernet Sauvignon, Tempranillo, Merlot.
Soils	Gravels with a good percentage of clay.

Technical details

Production	1700 bottles
Yield	4000-7000 kg per hectare
Alcohol	14%