

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
VININM	Inacayal	Argentina	Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Malbec	13.5%	French Oak, 6 months	Cork



Background

Situated in the upper Mendoza valley, where the river is halfway through its journey from the Andes mountains to the eastern plains, the vineyards of Luján de Cuyo sit at altitudes of around 1000m, (3280 feet) above sea level. Combined with the intense sunlight experienced during the day and the cold night temperatures, the wines produced show deep concentration of flavour and structure. The soils are clay/loam. Luján de Cuyo was first delineated as a separate appellation in 1993, whilst the Viniterra winery was founded in 1997 by leading oenologist Adriano Senetiner.

Winemaking

The grapes are hand-harvested at night to avoid the day's heat and to preserve the highest quality. Fermentation takes place in stainless steel tanks between 26 - 28°C, lasting for eight days. The wine then macerates for seven days, during which time it undergoes malolactic fermentation. Ageing takes place in French oak barrels, of which 50% are new, for six months. A further six months Ageing in bottle occurs prior to release. The wine is cold-stabilised, but not fined.

Tasting & Pairing

Restrained dark berry and ripe plum aromas with incredible depth of flavour on the palate. A hint of burnt wood alongside chewy dark cherries, blackberries and black pepper. Round and powerful in structure supported by velvety tannins. Dried fruit and spiced notes combine with hints of cocoa and vanilla on a lingering finish.

An incredibly versatile style - pair with beef, lamb or game. Alternatively try with rich pasta dishes or Indian cuisine.

Sustainability & Extra Information

Vegetarian, Vegan