

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
VINSMA	Inacayal	Argentina	Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Malbec	14.5%	French Oak, 12 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. Three days of cold maceration are followed by eight days of fermentation between 26 - 28°C. The wine then macerates for a second time for 20 days. During this time, the wine undergoes malolactic fermentation. Ageing takes place in French oak barrels, of which 50% are new, for 12 months. The resulting wine is blended and aged for at least eight months in bottle prior to release. The wine is cold-stabilised, but not fined and may require decanting.

Tasting & Pairing

Deep aromas of rich ripe blackberries and smoky leather with a sweet raspberry top note. Bold, bright and inviting in style, the palate sees juicy bramble fruit and damson flavours through to spicy characteristics from the extended oak Ageing. Sweet, supple tannins provide structure, creating a wine with long ageing potential.

Fantastic with steak or smoky, barbecued meats. Works well with peppercorn sauces. For something different, pair this with dark chocolate.

Sustainability & Extra Information

Vegetarian, Vegan