

Single Vineyard Malbec

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
VINSVM	Inacayal	Argentina	Mendoza
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Malbec	14.5%	12 months, French Oak	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 30 days. During this time, the wine undergoes malolactic fermentation. 20% of the wine is kept in rotating oak barrels. Once rested, the wine is blended and aged for 18 months in new French oak barrels and at least a further 12 months in bottle. The wine is cold-stabilised, but not fined and may require decanting.

Tasting & Pairing

Bold spice characters at the fore supported by smoky, savoury notes. Rich bramble fruits appear on the palate alongside notes of leather, fig and prune. A blueberry overtone and a hint of violet give great complexity in a powerful style. Fantastic concentration with round tannins on a lingering red berry finish.

Great with empanadas or classic roast meats.

Sustainability & Extra Information

Vegetarian and Vegan Friendly