

Argento Vineyards in Mendoza



MENDOZA WINE REGIONS

	UCO VALLEY	CENTRAL REGION	EASTERN REGION
	<i>The highest vineyards in Mendoza</i>	<i>The birthplace of Malbec</i>	<i>Bonarda – the symbol of the Eastern Region</i>
Key Sub Regions	Tupungato, La Consulta, San Carlos, Tunuyán, Vista Flores, Altamira	Maipu, Luján de Cuyo, Agrelo, Vistalba	Rivadavia, Junin, San Martin
Altitude	900-1400m (2850 – 4500ft)	600 – 1100m (2500 – 3250ft)	600-750m (2000-2500ft)
Soil type	70-90% Sand, 10-30% Lime + 10-30% Surface Stones	40-50% Sand, 30-40% Lime, 10-20% Clay	40% Clay, 40% Lime, 20% Sand
Soil depth	0.8m-1.25m (2.7ft-4.11ft)	0.82-2.77m (2.7-9.10ft)	2m (6.6ft)
Average annual rainfall	177-300mm (7-11.8 inches)	177-230mm (7-9 inches)	200mm (8 inches)
Water source	Irrigated by Tunuyán River and well water (Tupungato irrigated by Las Tunas River and well water)	Irrigated by the Mendoza River and well water	Irrigated by Tunuyán River and well water
Average temp in March	16.4-17.8 °C (61.5 - 64° F)	18.5-20 °C (65.3-68°F)	21.7 °C (71°F)
Thermal amplitude in March	12.5-15.3°C (22.5 -27.5° F)	13-14°C (23.4-25.2°F)	12°C (21.6°F)
Average age of vineyards	20-60 years	30-80 years	Up to 80 years
Malbec Flavor Profile	Greater aromatic intensity (black cherries, blackberries, plums ,violets) and natural acidity due to higher the elevations. Deep dark violet color. Full mouth feel with soft sweet tannins	Good fruit concentration with velvet tannins, with the weight in the mouth Plum, red cherry, fruit flavors	No sourcing of Malbec from the Eastern Region