

Tomero



TOMERO GRAN RESERVA MALBEC 2013

VARIETAL COMPOSITION

100% Malbec

VINEYARDS

Finca Los Álamos

Denomination: Valle de Uco

Sub-denomination: Los Árboles, Tunuyán

TERROIR

Sandy loam soils of shallow depth and low fertility with fragmented rocks.

› Irrigation: Drip irrigation

› Altitude: 1,090 masl

› Year of Planting: Lot 29 in 2006 & Lot 40 in 2000

› Vineyard Management: Medium-density canopies prevent direct exposure of clusters to sunlight. A no-till system is used to preserve the native vegetation, in combination with the use of rye as a cover crop. Spur pruning was used.

VINIFICATION

Harvest: Lot 29 on April 9 & Lot 40 on April 29, both placed in 20-kilo boxes.

Traditional winemaking methods were used, including a three-day cold pre-fermentative maceration. Fermentation took place in concrete tanks without epoxy coating. Pumping over and manual punching down were performed to maximize maceration. Fermentation took place at 25 °C.

The resulting wine rested in French oak barrels for 22 months.

TASTING NOTES

› Color: Deep red with violet hues.

› Aroma: Complex aromas of balsamic notes, red fruits and spices.

› Palate: Its structure is excellent, full-bodied tannins leaving a firm sensation in the mouth. Nice and lasting end.

TECHNICAL INFORMATION

› Alcohol Content: 15 %

› Total Acidity: 5.94 g/l

› Reductive Sugars: 1.6 g/l

› pH: 3.6