

# Tomero



## TOMERO RESERVA MALBEC 2013

### VARIETAL COMPOSITION

100% Malbec

### VINEYARDS

Finca Don Antonio

Denomination: Valle de Uco

Sub-denomination: Tunuyán

### TERROIR

Grapes harvested from Block 32 and 40.

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

› Irrigation: Drip irrigation

› Altitude: 1,090 masl

› Year of Planting: 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 Date: Grapes were harvested between April 24 and 30. 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 carried out to maximize maceration. Fermentation took place at 25 °C.

› The resulting wine rested in French oak barrels for 15 months.

### TASTING NOTES

› Color: Deep red rounded by bluish edges.

› Aroma: Ripe prunes, dry fruits, and licorice. Subtle notes of vanilla.

› Palate: Sweet entrance, good structure, racy and full-bodied tannins. Lingering finish with mint notes.

### TECHNICAL INFORMATION

› Alcohol Content: 15.0 %

› Total Acidity: 5.56 g/l

› Reductive Sugars: 2.20 g/l

› pH: 3.6