

# Tomero



## NOTES

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## GRAN RESERVA MALBEC 2008

### VARIETAL COMPOSITION:

100% MALBEC

### VINEYARD:

FINCA LOS ÁLAMOS, ALTO VALLE DE UCO  
MENDOZA, ARGENTINA

### SOIL:

SANDY LOAM WITH LIMESTONE CHANNELS.  
LOW TO MEDIUM FERTILITY WITH LOW PERCENTAGE OF ORGANIC  
MATERIAL. VERY PERMEABLE AND WITH LOW SALT CONTENT.

### WEATHER:

COLD WINTERS AND WARM SUMMERS WITH MILD TEMPERATURES  
DURING THE DAY AND COOL NIGHTS.  
DURING THE VEGETATIVE SEASON THERE IS A DIFFERENCE OF  
TEMPERATURE BETWEEN DAY AND NIGHT OF 15°C APROX.,  
ALLOWING AN EXCELLENT COLOR AND TANNIN DEVELOPMENT.

### HARVEST:

MANUAL HARVESTED IN 18 K PLASTIC BOXES BETWEEN APRIL 18TH.

### AGING:

THIS WINE IS 100% AGED IN FRENCH OAK BARRELS DURING 19  
MONTHS. THEN BOTTLED ON DECEMBER 28TH, 2009 AND AGED AT  
12°C FOR ANOTHER 12 MONTHS BEFORE IT IS RELEASED INTO THE  
MARKET.

### TASTING NOTES:

APPEARANCE: BRIGHT GARNET COLOR WITH DARK HUES.  
NOSE: TOASTED, SMOKED NOTES WITH SWEET SPICES ON THE  
BACKGROUND. JUICY AND FLESHY PRUNES.  
MOUTH: SWEET ENTRY IN THE MOUTH. IT CONDENSES IN ITSELF  
THE VIRTUES OF THE GREAT MALBEC. FRUITY, WITH THE SOLID YET  
SUBTLE SUPPORT OF OAK IN THE BACKGROUND, NOT INTERFERING  
AT ALL WITH ITS OVERALL PERCEPTION.

### TECHNICAL NOTES:

ALCOHOL: 15,5 %  
TOTAL ACIDITY: 5,55 G/L  
SUGAR: 3,09 G/L  
PH: 3,7