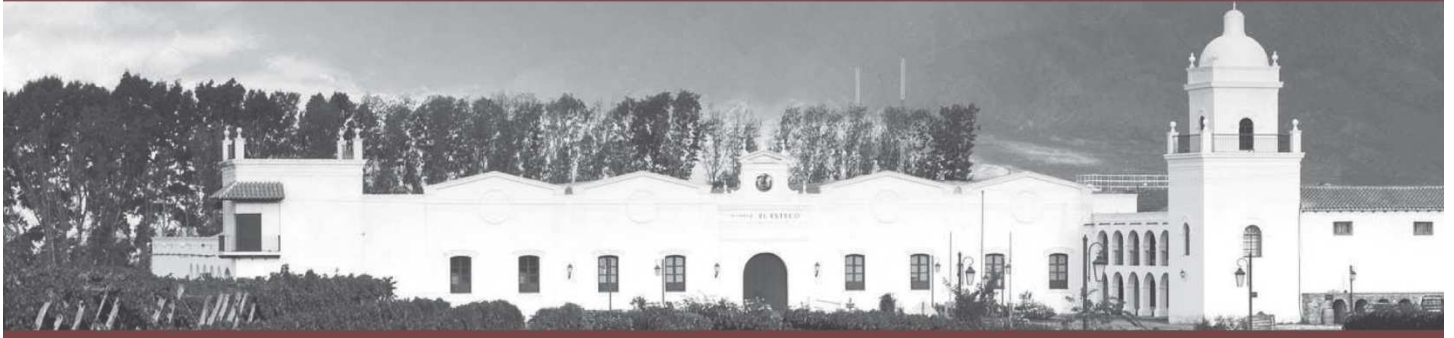


# CICLOS

## ICONO



### ORIGIN:

Calchaquí Valley, Argentina

### TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 300 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

### VARIETY:

50% Malbec ; 50% Merlot

### HARVEST:

Malbec last week of March ; Merlot second week of March

### WINEMAKING:

The winemaker's goal is to optimize the expression of the dual climate in Cafayate – hot days and cool nights. The effect of this wide thermal amplitude has on the grapes is to give them higher concentration of fruit, color and balance. The grapes are vinified separately and aged for 15 months in both American and French oak barrels.

## TASTING NOTES



Deep ruby-red tinged with purple hues.



An explosion of spices and dark berries like currants and morello cherries. Notes of red pepper and black olives add a unique flavor profile at the end.



Harmonious and balanced with a presence of firm but ripe tannins. The mouth is full with tastes of black berries, currants and a touch of vanilla with a long, lingering finish.

## ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	2,94 grs. / lt.	5,95 grs. /lt.	3.60



VALLES CALCHAQUÍES



EL ESTECO