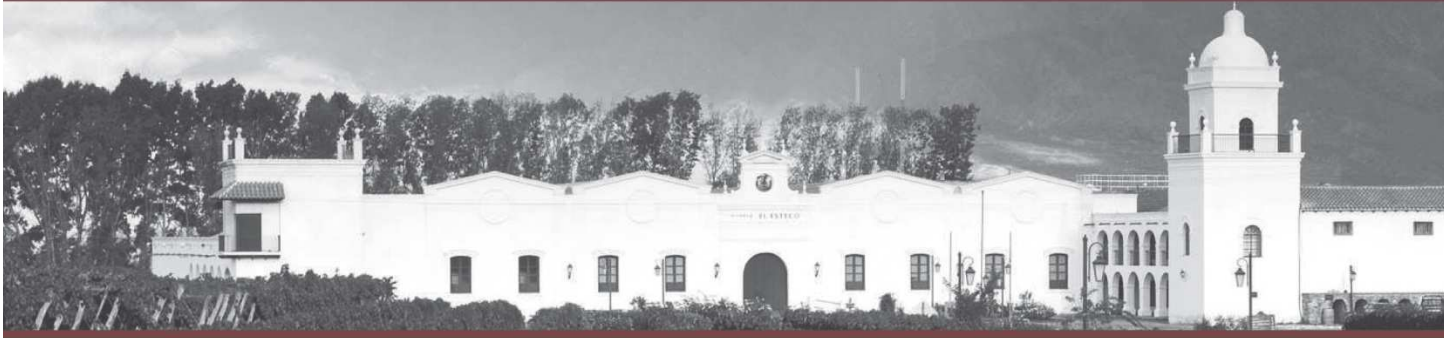


CICLOS

MALBEC



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:

100% Malbec

HARVEST:

Last 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



Bright, cherry red with intense purple sparkles.



Lovely intense plum jam notes with a nice presence of oaked vanilla and raisins.



Harmonic bouquet where the tastes of mature red fruits, chocolate and fine oak combine perfectly. Sweet and soft tannins.

ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	2,70 grs. / lt.	5,95 grs. /lt.	3.65