

1907

MALBEC

LOCATION

Medrano.

SOIL

Malbec 1907 Selection, is the result of grapes taken from an old vineyard planted in 1907 in Medrano, from which comes the name of the wine. It's a single vineyard located 700 meters above sea level. It has a natural low yield (4-5 t / ha). Irrigation is superficial.

WEATHER

The climate is characterized by warm days and cool nights, with an annual rainfall average of 200 mm.

WINEMAKING

Harvest is done by hand in plastic boxes of 20 kilos from late March to early April. Cold maceration to preserve primary aromas is performed. Alcoholic fermentation is done with native yeasts at low temperatures.

PARKER'S TASTING NOTES

The 2011 "1907" Malbec, from Medrano, undergoes four daily pumpovers and is aged in new French and American oak for 12 months. It has a tightly coiled bouquet with blackberry, soy and singed leather emerging with time. The palate is medium-bodied with fresh, lively dark berry fruit infused with bay leaf and tobacco. It is nicely balanced with a fresh mocha-tinged finish with keen acidity.



MENDOZA
VINEYARDS

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