



VIAMONTE

WINERY



MONTEVIA MALBEC GRAN RESERVE 2013

VINEYARDS: FINCA LA AUGUSTA

960 meters above sea level.

Area	Varieties	2 Hectáreas = 4.94 Acres	MALBEC
Age		105 years old	
Roots		Own roots	
Plant density		5,500 plants/ha	
Planting alignment		3.500	
Yield		SE-NW	
Row spacing		2,1 m	
Trellis / canopy		VSP	
Pruning technique		Spur pruned during the winter	

Harvest season: second half of April.

Harvest: by hand in 15 kg plastic boxes.

VINTAGE: 2013

CONTINUING IN THE HALLMARK STYLE OF MALBEC FROM AUGUSTA VINEYARD, THIS VINTAGE SHOWS THE INTENSE VIOLET AROMATICS AND BRIGHT FRESHNESS AND ACIDITY WHICH HAS COME TO DEFINE MONTEVIA MALBEC. ELEGANT TANNIN COMPLEXITY SIMILAR TO THE 2012 REFLECTS BEAUTIFULLY INTEGRATED OAK TANNINS FOLLOWING 18 MONTHS IN FRENCH OAK.

2013 was cooler than other recent vintages, with cool temperatures throughout the summer and fall plummeting particularly at night time. As such we decided to pick our grapes in Augusta Vineyard between 3-5 days later than the average year in order to achieve full phenolic ripeness. These cool conditions also lead to more pronounced acidity and aromatics balancing the seductive tannins.



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PRODUCTION: The grapes are destemmed, cooled and placed in tanks of Stainless Steel, where after a soft maceration in cold they are inoculated by yeasts selected of French origin. The alcoholic fermentation lasts approximately between 7 and 10 days to temperatures that do not overcome the 25-27° C, this in order to preserve the own fruit of the wines. Finally, the parcels benefited from 15 days of maceration post fermentation before being transferred to mature in small French oak barrels (40% new oak) for 18 months. Only after this stage, the final selection of parcels and the optimal composition of the wine were decided. The wine was then bottled in entirety on November 2016, in one single session to safeguard the consistency from bottle to bottle

Alcohol: 14,5%

Acidity 5,22

PH 3,79

WINE PARING:

AUGUSTA VINEYARD IS HIGHLIGHTED IN THE VIOLET AROMATICS AND RED FRUIT FLAVORS OF MALBEC. THE 2013 SHOWS HEIGHTENED AROMATICS OF THIS COOLER VINTAGE AND AN ELEGANT TANNIN STRUCTURE.

IS A GREAT RED FOR FIRM CHEESES, STEAK AND LAMB. A MONTEVIA MALBEC GRAN RESERVE WITH FINE TANNINS PAIR EXCELLENT WITH SPICY DISHES.

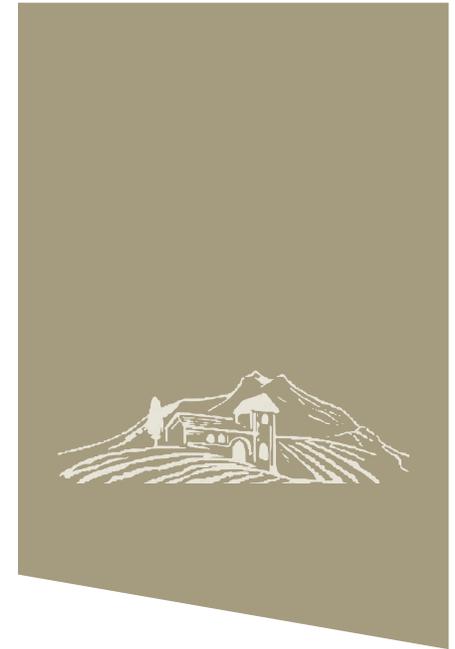
TASTING NOTES:

This Barrel fermented Malbec is a special expression of our 105 years old vineyards in the heart of Vistalba, Luján de Cuyo. Elegant & velvety, this wine greets you with intense aroma of red fruits blackberries following by layers of chocolates and tobacco. Ripe tannins leave you with a long lingering finish.



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ABOUT VIAMONTE WINERY

At every stage of the process sustainability is at the forefront of our minds, and we try to minimize our impact on the soil, air and water whilst encouraging biodiversity. From pruning our vines and picking and selecting our fruit by hand, reusing our precious glacial melt water, sourcing materials from suppliers who have environmentally friendly work ethics and practices, to taking a commitment to the families of our team and the broader Lujan de Cuyo community. Our approach combines an environmental and social conscience.

Our Social Responsibility Programme has been acknowledged for the significant and tangible benefits to our community. Viamonte Winery participate in activities to collect resources and education of their local community. Viamonte Winery's Team is working on development of "*a new wine*" to promote the social work.

www.viamontewinery.com