



# VIAMONTE

WINERY



## MONTEVIA MALBEC GRAN RESERVE 2016

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### VINEYARDS: FINCA LA AUGUSTA

960 meters above sea level. Luján de Cuyo. Mendoza, Argentina.

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: 2016

THE ARGENTINIAN 2016 HARVEST WILL GO DOWN AS BEING ONE OF THE MEMORABLE IN LIVING MEMORY. MEMORABLE NOT JUST FOR THE POTENTIAL OF THE WINES. HOW THEY WERE MADE. MEMORABLE IN THE CONDITIONS MANY OF THE WINE GROWERS AND THEIR VINES HAD TO LIVE THROUGH, JUST TO BE ABLE TO PRODUCE THE WINES THAT THEY HAVE.

The forecast of the 2016 vintage was set to be similar to the cool, rainy 2015 vintage. With this in mind, we plucked leaves not only on the east facing but also on the west facing canopy to ensure good airflow in face of cool rains. In reality, the intermittent rains stopped in January and the dry February and March saw phenolic ripeness achieved. The vintage is expresses itself in high acidity, lower than normal alcohol and fresh flavours.



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### VINTAGE: 2016

**PRODUCTION:** The grapes are destemmed, cooled and placed in Oak barrels, 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 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 2018, in one single session to safeguard the consistency from bottle to bottle

Cases per year: 350

Alcohol: 14.5%

Acidity 5.7

PH 3.89

### WINE PARING:

AUGUSTA VINEYARD IS HIGHLIGHTED IN THE VIOLET AROMATICS AND RED FRUIT FLAVORS OF MALBEC. THE 2016 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.

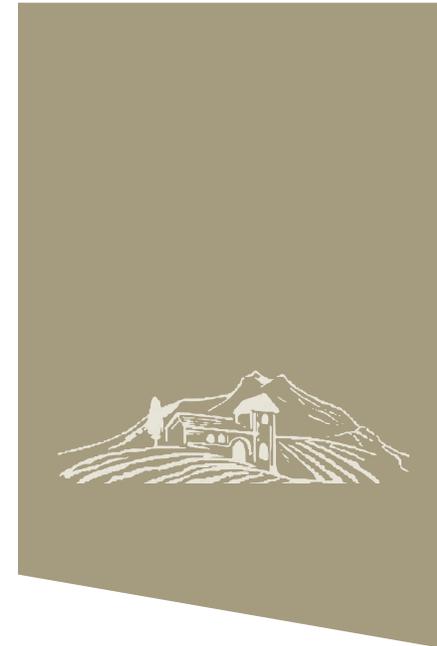
### TASTING NOTES:

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](http://www.viamontewinery.com)*