



VIAMONTE WINERY



MONTEVIA SANGIOVESE 2018

VINEYARDS: FINCA LAS TERRAZAS

820 meters above sea level. Maipú. Mendoza, Argentina

Area	Varieties	18 Hectáreas = 44.479 Acres	SANGIOVESE
Age		35 years old	
Roots		Own roots	
Plant density		5,500 plants/ha	
Planting alignment		6.500	
Yield		SE-NW	
Row spacing		2,1 m	
Trellis / canopy		VSP	
Pruning technique		Spur pruned during the winter	

Harvest season: first half of March.

Harvest: by hand in 15 kg plastic boxes.

VINTAGE: 2018

‘THIS HARVEST HAS BEEN VERY TRADITIONAL,’ SAID THE PRESIDENT OF BODEGAS DE ARGENTINA. ‘THERE WEREN’T RAINS, THE DAY TEMPERATURES WERE WARM AND THE NIGHTS WERE COOL. IN ALL MY YEARS AS A WINEMAKER I DON’T REMEMBER A HARVEST WITH SUCH EXCELLENT CHARACTERISTICS, BOTH FOR REDS AND WHITES.’

The most influential factor of the 2018 vintage was a production up 30% compared to last year, according to early statistics from the National Viticulture Institute (INV), with the total crush so far standing at 2.5 billion kilograms of grapes this year compared to 1.9b last year, and 1.7b in 2016. The greatest gains in production have been in the Cuyo region which were adversely affected in recent years. Rainfall across Mendoza’s wine regions was 30% lower compared to the annual average, according to the weather stations at Catena Institute, and harvest came on average two weeks early.

The red wines this year are really balanced in terms of acidity, they have an elevated malic acidity and a spectacular tartaric balance with respect to the alcohol.



VIAMONTE
WINERY



MONTEVIA SANGIOVESE 2018

VINTAGE: 2018

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.

The Malolactic fermentation is spontaneous.

Aging: Once the wines are obtained they are aged for 6 months in casks of 225 l of French oak and a small percentage in American oak. Once the process is finished the rimmer in bottles takes 6 months.

Cases per Year: 5.000 bottles per year

Alcohol: 13,9%

Acidity 3,98

PH 3,7

WINE PARING:

LAS TERRAZAS VINEYARD IS HIGHLIGHTED IN RED FRUIT FLAVORS OF SANGIOVESE. THE 2018 SHOWS HEIGHTENED AROMATICS OF THIS COOLER VINTAGE AND AN ELEGANT TANNIN STRUCTURE.

Maipu is recognized for red varieties and whilst it has been acknowledged for its high quality. You can find, in this particular variety, aromas move towards dried cherries, figs and roses. The most sought after Sangiovese-based wines have a balance between their fruit and earth components.

TASTING NOTES:

A flashy red. This particular wine tastes of clove-spice and cherries Intense aroma, modern style.

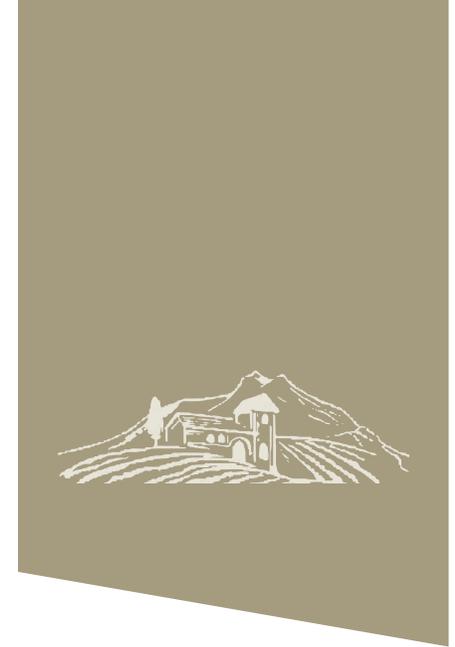
The soft tannins are highlighted with flavors of dark chocolate and cherries.

The touches of herbs in the aftertaste make this wine taste 100% tasty from start to finish. It combines perfectly with rich fillets and black pepper.



VIAMONTE

WINERY



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