

**MCC FILUS  
2012**

60% Malbec, 30% Cabernet Sauvignon, 10% Cabernet Franc.  
Uco Valley, Mendoza, Argentina

**Appellation:** Altamira (3600 ft a.s.l.) and Gualtallary (4300 ft).

**Yield:** 5 to 6 tn/ha (2,2 to 2,4 tn/ac).

**Soil:** stony at the bottom, clay loam on top.

**Harvest:** hand made in mid April for Malbec and end of April for the Cabs. In 20kg baskets.

**Reception:** manual selection of bunches and barries.

**Maceration:** cold maceration during 3 days and classic maceration for 20 days.

**Aging:** 100% new French oak barrels for 18 months and later 1 year in the bottle before release.

**Winemaker:** Mario Malatto

**Tasting note:**

Deep red and violet color.

In the nose it is very intense, with layers of aromas that come up after some minutes in the glass: dark barries, licorice, red pepper, violets, chocolate, tobacco and mint.

In the mouth it displays intense tannins, well ripped, combined with a good acidity and a long finish. Full body.

Great to combine with strong flavors and fatty meals, like beef, lamb and duck magret.

