

**FILUS MALBEC
2013**



100% Malbec
Uco Valley, Mendoza, Argentina

Appellation: La Consulta 40-60 years old vines. Altitude 3600 ft.

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

Harvest: In early April.

Maceration: 3 days at 8° C / 46°F

Alcoholic Fermentation: It was carried out with the addition of indigenous yeasts during 15 days in stainless steel tanks at 25°-28°C / 77°-82°F. Afterwards, natural malolactic fermentation took place.

Aging: 50% of wine was aged in French oak barrels during 6 months.

Winemaker: Mario Malatto

Tasting notes: In the nose, black fruit, licorice and violet aromas stand out. In the mouth, it is a mild and ripe wine with sweet tannins and medium body. It displays an elegant finish with light mint notes.

2011 Vintage:

- 88 pts. in Wine Spectator: "Top 50 Global Values under \$15 USD".
- 92 pts. Los Angeles Wine Competition. Gold medal.

