

FILUS RESERVE MALBEC
2013



100% Malbec
Uco Valley, Mendoza, Argentina

Appellation: La Consulta 60 years old vines. Altitude 3600 ft. & Vista Flores 15 years old vines. Altitude 4100 ft.

Yield: 6 tn/ha (2.4 tn/ac)

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

Harvest: In the middle of April.

Maceration: 3 to 5 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. Postfermentative maceration lasted 10 days and it was followed by natural malolactic fermentation.

Aging: 100% in French oak barrels for 12-14 months and then in bottle for 4-6 months.

Winemaker: Mario Malatto

Tasting notes: It displays a deep ruby red color and purplish hues. In the nose, it is intense with aromas of raspberry, plum and licorice. In the mouth, there are enveloping, sweet and strong tannins as well as a spicy sensation on the sides of the mouth. Aftertaste with notes of blackcurrant, dark chocolate and coffee. Its oak aging enhances and increases its complexity. Lingering and elegant finish.

2010 Vintage:
- 90 pts. in Wine Spectator.

