

FILUS

Wine from
ARGENTINA

RESERVE

100% MALBEC

Uco Valley, Mendoza - Argentina

2018

Appellation: Uco Valley, Mendoza, Argentina. Altamira—60-year-old vines, altitude: 1.100 mts/ 3,600 ft.; Gualtallary— 20-year old vines, altitude 1.300mts/4,300 ft.

Yield: 6 tn/ha (2.4 tons/acre)

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

Harvest: Mid April.

Maceration: Three to five days at 8° C / 46° F

Alcoholic Fermentation: Carried out with the addition of indigenous yeasts during 15 days in stainless steel tanks at 25°-28° C / 77°-82° F. Postfermentative maceration for ten days, followed by natural malolactic fermentation.

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

Winemaker: Juan Pablo Curadelli

Alc./vol: 14 %

Ac. Total: 4.56

Tasting notes: This Malbec 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. With notes of blackcurrant, dark chocolate, and coffee in the aftertaste, the wine has a lingering and elegant finish. Its oak aging enhances and increases its complexity.



Wine Spectator



Tim
Atkin



BTI