



Casa Marguery Malbec

Grape Variety	100% Malbec
Vineyards	15% Altamira, La Consulta. Uco Valley 45% Agua Amarga, Tunuyan. Uco Valley 49% Los Árboles, Tunuyan. Uco Valley
Harvest	10-11th April 2009
Fermentation	selected yeast
Ageing	6 months in 2nd and 3rd use French oak.
Alcohol	14,7 %
Sugar	3,4 g/l
Total Acidity	4,56 g/l
PH	3,7
Production:	30,000 bottles
Soil:	The deep soils are sandy-loamy and calcareous.
Winemaking:	Manual selection of bunches and berries. Winemaking begins with a pre-fermentative cold maceration from 3 to 4 days at 11°C. Alcoholic fermentation takes place in small stainless steel vats at controlled temperatures at 25 – 28 °C for 10 – 12 days. Post-fermentative maceration for 8 – 10 days.
Tasting Notes:	The Casa Marguery Malbec was sourced from young vineyards and aged for 6 months in seasoned French oak. Intense and vibrant dark ruby-coloured, it exhibits an attractive nose of cedar, spice box, and black cherry. Aromas of fresh cherry, plum and red forest fruits blend in with very subtle oak flavours. On the palate, Medium- to full-bodied, on the palate it is a substantial mouthful of fruity, savoury wine combined with an easy-going personality. It surprises with very smooth but persistent tannin structure. The wine is ready to drink now and has an aging potential of 3 - 5 years.