TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ SELECCIÓN DE BARRICAS

VARIETIES
40% Malbec / 25% Cabernet Sauvignon / 20% Merlot /
10% Cabernet Franc / 5% Syrah

REGION
Single Vineyard from San Pablo Estate (GI), Uco Valley, Mendoza

VINEYARDS
SAN PABLO ESTATE
ALTITUDE: 4430 feet (1350 meters) above sea level
FEATURES: Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

FERMENTATION
Each varietal is vinified separately. First, a cold pre-maceration (5–8 °C) is carried out for five days to extract color and aromas. Then, selected yeasts are used to initiate alcoholic fermentation. This process takes place in stainless steel tanks over approximately 14 days at 28 °C. The entire volume undergoes malolactic fermentation and is then placed in barrels for 10 months. At that point, the final blend is made, selecting the best lots and varietals, which are then returned to barrels for approximately six more months, depending on monthly tastings.

AGING
16 months ageing in new French oak barrels. Stored in the bottle for at least for 12 months.

TASTING NOTES
The deep red color anticipates the aromatic intensity of this specimen full of aromas and flavors of blackberries, raspberries and dried plums, as well as notes of spices and cassis. Its passage through oak provides well integrated notes of roasted coffee and dark chocolate. The tannins are ripe and friendly. An exquisite wine.

TECHNICAL INFORMATION

Alcohol 14.10 %
Acidity 3.73 g/l
pH 3.61
Residual Sugar 2.48 g/l

WINEMAKER

Fabián Valenzuela