

GAUCHEZCO

VINEYARD & WINERY



Gauchezco Oro Malbec 2014 Appellation Paraje Altamira

Gauchezco Oro is a collection of wines from the best *terroirs* of Mendoza. The complexity of the terroir of Paraje Altamira in San Carlos, Uco Valley, produces full body wines with great elegance, soft tannins and balance acidity.

Grape Variety	100% Malbec
Vineyard details	Paraje Altamira, San Carlos, Mendoza at 1120 meters (3800 ft) a.s.l. Planted in 2000.
Soil composition	70% sand, 10% lime, 10% clay, 10% of rocks in surface. Top soil depth 1 meter (3,20 ft). Subsoil type: round rocks.
Vine cultivation	Double Guyot. Drip irrigation.
Harvest details	Pick up in cases on April 7 th , 2014

VINIFICATION

Bunch selection, grapes were destemmed and crushed. Maceration before fermentation for 48 hrs. 12 days of alcoholic fermentation in small stainless steel tanks. Total maceration time of 21 days. Natural malolactic fermentation.

Maturation: 80% of the wine is 12 months in fist use 225 liters oak barrels: 60% French, 30% American and 10% Hungarian.

20% of the wine is 12 months in fist use 500 liters oak barrels: 100% French.

12 month in bottle before release it to the market.

TASTING NOTES

Color	Displays an intense purplish red color with black hues.
Nose	In the nose it has aromas of violets and black fruits as well as spicy notes and remarkable freshness.
Palate	In the mouth, it stands out for its great concentration, marked acidity and silky tannins. It is a very elegant wine with an excellent aging potential.