

GAUCHEZCO

VINEYARD & WINERY



Gauchezco Oro Malbec 2014 Appellation Los Arboles

Gauchezco Oro is a collection of wines from the best *terroirs* of Mendoza. The complexity of the terroir of Los Arboles in Tunuyan, Uco Valley, produces full body wines with great concentration, color and tannins with a great ageing potential.

Grape Variety	100% Malbec
Vineyard details	Los Arboles, Tunuyan, Mendoza at 1180 meters (3870 ft) a.s.l. Planted in 1999.
Soil composition	80% sand, 10% lime, 10% of rocks in surface. Top soil depth 1,30 meter (4,50 ft). Subsoil type: round rocks with presence of calcium carbonate.
Vine cultivation	Vertical shoot position trellising (VSP). Drip irrigation.
Harvest details	Pick up in cases on April 9 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: 60% of the wine is 12 months in fist use 225 liters oak barrels: 60% French, 30% American and 10% Hungarian.

25% of the wine is 12 months in fist use 500 liters oak barrels: 100% French. 15% of the wine is kept in tanks.

12 month in bottle before release it to the market.

TASTING NOTES

Color	Deep red, with bright violet hues.
Nose	Intense and attractive aromas of red fruits, such as plumb and blackberries combined with an elegant oak essence.
Mouth	The mouth feel is very well-balanced, concentrated with firm tannins that give it great personality and a persistent finish.