



## Gauchezco Plata Malbec – Cabernet Franc 2016

Grape Variety	70% Malbec – 30% Cabernet Franc
Vineyard details	Malbec is from Paraje Altamira, Uco Valley, at 1120 meters (3600') a.s.l. Planted in 2000. Cabernet Franc from Barrancas, Maipú at 820 meters (2700') planted in 1920.
Soil composition	Paraje Altamira Shallow alluvial soils: 80% sand, 10% limestone and 10% clay. Top soil depth 1 meter (3,20 ft). Barrancas soil is 50% sand, 30% limestone, 20% clay y 5% roks. Top soil depth 0,80 meters (2,90 ft).
Vine cultivation	Malbec: Vertical shoot position trellising Cabernet Franc: horizontal trellising.
Harvest details	Malbec is hand picked in cases on April 16 <sup>th</sup> and Cabernet Franc picked in cases on March 28 <sup>th</sup> , 2016

### VINIFICATION

Both wines are made separate and the is blended after the maturation in oak barrels.

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 24 days. Natural malolactic fermentation.

Maturation: 12 months in fist and second use oak barrels: 60% French, 30% American and 10% Hungarian. 12 month in bottle before release it to the market.

### TASTING NOTES

<b>Color</b>	Ruby red with deep violet hues.
<b>Nose</b>	Intense and attractive aromas of red fruits, such as plumb and cherry; pepper from the Cabernet Franc, combined with an elegant oak essence.
<b>Palate</b>	The mouth feel is sweet, persistent , profound and with a juicy finish.