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## VIÑA ALICIA COLECCION DE FAMILIA

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### BROTE NEGRO

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**VIDES.** 100% Malbec, nuevo clon descubierto en nuestro viñedo de 150 años.

**UBICACIÓN DEL VIÑEDO.** “Viña Alicia” Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1300 metros sobre el nivel del mar. 15 hectáreas.

**CLIMA.** Templado a cálido durante el día y frío durante la noche.

**SUELO.** Franco y franco arenoso, calizo bien permeable, con piedras en profundidad.

**RIEGO.** Superficial, con agua de las montañas.

**CULTIVO.** Se realiza de forma natural, sin agregados de fertilizantes, herbicidas o insecticidas.

**PODA.** Doble Guyot.

**DENSIDAD DE PLANTACIÓN.** 5.000 vides por hectárea.

**PRODUCCIÓN.** 30 hectolitros por hectárea.

**COSECHA.** A mano, en cajas de 10-12 kilos.

**TEMPERATURA DE FERMENTACIÓN.** 28-30 grados.

**TIEMPO TOTAL DE MACERACIÓN.** 15 días.

**FERMENTACIÓN MALOLÁCTICA.** barricas nuevas de roble francés.

**CRIANZA.** 14-16 meses.

**ESTIBA.** 24 meses.

**NOTA DE CATA.** Es un vino color púrpura oscuro, de aromas a frutas frescas y sabores a regaliz, ciruela damascena, violetas, frambuesas y con toques de vainilla, pasas de uva, especias y minerales.

**VINES:** A unique clone of Malbec discovered in our vineyards that are 150 years old.

**VINEYARD LOCATION:** “Viña Alicia” vineyard . Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1300 m above the level of the sea. 15 hectares.

**CLIMATE:** Warm during the day and cool at night.

**SOIL:** clay and limestone.

**IRRIGATION:** Natural surface irrigation from mountain springs.

**VINEYARD MANAGEMENT:** without use of fertilizers, herbicides or insecticides.

**PRUNING:** Double Guyot System.

**VINEYARD DENSITY:** The vineyard has 5.000 plants per hectare, a highly intensive plot.

**PRODUCTION:** 30 hectoliters per hectare.

**HARVEST:** This is manually performed, using 10-12 kilo plastic cages.

**FERMENTATION TEMPERATURE:** 28-30°C.

**MACERATION:** The process takes 15 days.

**MALOLACTIC FERMENTATION:** New French oak barrels.

**BARREL AGING:** 14-16 months.

**WINERY BOTTLE STORAGE:** 24 months.

**TASTING NOTES:** Saturated deep crimson with aromas of fresh black berries highlighted by notes of black liquorice, damson plum, violets, raspberries and touches of vanilla, raising and spices. A long elegant finish.

## VIÑA ALICIA AWARDS

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**ROBERT PARKER.** 2006. Viña Alicia. Colección de Familia. Brote Negro.

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A Malbec Dry Red Table wine from Mendoza, Argentina.

**Source:** eRobertParker.com # 184. Aug 2009. **Reviewer:** Jay Miller.

**Rating:** 96 points. **Maturity:** Drink: N/A.

The 2006 Brote Negro is 100% Malbec but of a particular type that the winery believes is a mutation in their 100-year-old Malbec vineyard. These grapes are picked separately after the harvest of the regular Malbec. They are aged in 50% new French oak for 14-16 months. Opaque purple/black in color, it offers up a brooding bouquet of balsam wood, underbrush, lavender, black cherry, and blueberry compote. On the palate notes of licorice, raisins, cinnamon, and raspberry make an appearance. Dense and rich, this full-flavored, totally hedonistic wine is a contender for Argentina's best Malbec.



**ROBERT PARKER.** 2005. Viña Alicia. Colección de Familia. Brote Negro.

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Dry Red Table wine from Mendoza, Argentina.

**Source:** Wine Advocate # 180. Dec 2008. **Reviewer:** Jay Miller.

**Rating:** 94 points Maturity: **Drink:** 2014 - 2028.

The 2005 Brote Negro (100% Malbec from a rare clone) was sourced from 95-year-old vines and aged in new French oak for 15-18 months. Dark ruby-colored, it presents an alluring bouquet of violets, lavender, black cherry, and blackberry liqueur. Full-bodied and opulent, it has gobs of spicy black fruit, licorice, and mineral notes. Large-scaled and long in the mouth, it will develop for another 5-7 years and perform at its best from 2014 to 2028.



**STEPHEN TANZER.** 2007. Viña Alicia. Colección de Familia. Brote Negro.

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**Rating:** 93 points.

From a 100-year-old planting of a mutation of malbec, aged 16 months in all new French oak) Bright ruby-red. An essence of malbec on the nose: blackberry, blueberry, boysenberry, pepper, licorice, smoke and minerals. Then wonderfully silky and light on its feet, conveying an impression of perfectly integrated acidity. Really resounds on the palate and aftertaste without leaving any sensation of weight. Finishes with firm tannic spine and a lingering note of licorice pastille.



**STEPHEN TANZER.** 2003. Viña Alicia. Colección de Familia. Brote Negro.

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**Rating:** 92 points.

Good ruby-red. Superripe, slightly liqueur-like aromas of black raspberry, minerals, licorice, pepper and sweet spices. Superconcentrated and densely packed; liqueur-like but not sweet, almost like a dry port. Very powerful, young wine, finishing with big broad tannins and superb persistence. The "black shoot" (the shoots are actually black at the beginning of the season) comes from a mutation of malbec, planted at an altitude of 1,700 feet in Las Compuertas. The average age of the vines is 95 years. This is the second vintage for this bottling. Every spring the Arizus mark more of these plants (these vines are picked later than the others), so production of this wine will rise in the future. Just 1,000 bottles were made in 2003, from an average crop level equivalent to 20 hectoliters per hectare.

