

ARGENTINA | 2013 | MENDOZA

Santa Celina Malbec



> VARIETIES

100% Malbec. Malbec is Argentina's most emblematic red grape variety. Originally from the southwest of France, it has found the perfectly suited combination of sun and climate in Argentina. It produces very powerful wines with lots of colours.

> VINTAGE 2013

A dry and sunny April compensated for a fresh and rainy March that delayed ripeness in the reds. Our Malbecs were harvested in the second part of April and we have to wait until the first weeks of May for our Cabernet Sauvignon to reach the levels of ripeness and concentration desired.

This year was marked by the aromatic freshness of the whites and the great concentration of the reds, particularly associated to low yield.

> ANALYSIS

| | |
|------------------|---|
| ALCOHOL CONTENT | 13,40 % vol |
| PH | 3,62 |
| TOTAL ACIDITY | 3,26 g/l H ₂ SO ₄ |
| VOLATILE ACIDITY | 0,38 g/l H ₂ SO ₄ |
| RESIDUAL SUGAR | 2,62 g/l |

> VINEYARD

Terroir/Localisation : Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density : 3500 vines/ha.

Climate : Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

Average age of the vines : 10 years.

Yield : 60hl/ha.

> WINEMAKING

Harvest : Grapes are generally harvested at the beginning of March.

Winemaking : It is traditionally fermented between 25 ° and 30 ° C with daily pumping over. After fermentation it is macerated for a long time in order to achieve a high degree of concentration and body.

Ageing : A part of the wine is aged in 2 uses French oak barrels.



Situated on the banks of the river Mendoza, an ideal zone for the production of the Malbec grapes, at 700 m above the sea level on clayey and alluvial soils, the good temperature oscillation and the average fertility of these soils allow to obtain on this variety very aromatic grapes with soft tannins.

TASTING NOTE



Bright ruby colour.



On the nose red summer fruit aromas dominate with a slight touch of black pepper.



On the palate there is an attractive concentration of ripe red fruits which gives volume to the wine. It has a good structure and the tannins are soft and smooth. Its finish is long with notes of coffee.

SUGGESTION

Perfect with grilled meats, poultry in sauce and a wide variety of Italian pasta dishes.



18 °C

3 years



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