

# FINCA PEDREGAL

## ULTRA PREMIUM BLEND

**MALBEC 72% - CABERNET SAUVIGNON 28%**

GRAPE VARIETY

**BARRANCAS, MAIPÚ - MENDOZA**

VINEYARD LOCATION

**2012**

HARVEST

**ESPALIER**

CONDUCTION SYSTEM

**DRIP**

IRRIGATION SYSTEM

**STONY**

SOIL

**60 QUINTAL/HA**

YIELD PER HECTARE

**BY HAND**

HARVEST



### Vinification

Hand harvested in small baskets, then selected lots of grapes are used for this wine. Special vineyard conduction to obtain a deep flavor's concentration. Cold maceration takes place before fermentation for 72 hours. The winemaking process is carried out in stainless steel tanks and macerated for 25 days.

### Ageing

The wine is aged for 18 months in brand new Oak Barrels. The Cabernet Sauvignon is aged in American Oak Barrels, and the Malbec is aged in French Oak Barrels.

### Fining & Filtration

Looking for its maximum expression, the wine is bottled with a soft filtration. It remains one more year in bottle before being released.

Alcohol	14.50%
Acidity Level	6.14 g/l
Sugar Level	3.22 g/l
Ph	3.6

### Winemaker's comments

This wine of notable pedigree has its origin in a unique vineyard, in the highly regarded area of Barrancas, in Mendoza region. This area owns an extremely stony soil and the terrior bestows, on the wines, a greater concentration of fruit. The result is this exclusive blend of Malbec and Cabernet, made with great care. This premium wine has great distinction and exceptional potential.

*Serving temperature: 15°C to 17°C*