

# MENDUCO

## RESERVE



VARIETY: *Malbec*

VINTAGE: *2012*

REGION: *Uco Valley / Mendoza*

### **Location and vineyards**

For the production of the reserve range, Menduco owns exceptional vineyards in the Uco Valley, La Esperanza vineyards, at the foot of the Andes Mountains, 3.900 feet asl. The Uco Valley sub appellation is one of the most promising wine regions within the province of Mendoza. This area lies southeast of the capital city. The medium to low fertility soils are very permeable and well drained.

Due to its altitude, the climate is mild, despite the great differences in temperature between night and day. The vineyards are also naturally healthy, thanks to the warm, dry breezes that blow throughout the vineyard's spring and summer growth cycle.

### **Winemaker's notes**

This wine has an attractive and intense violet color. In the nose, it displays ripe red fruit aromas, such as plum, with a strong floral presence, combined with vanilla and chocolate hints granted by its oak aging. In the mouth, it is a mild wine with sweet and velvety tannins. It has good balance, elegance and personality. Recommended pairings: game, hard cheeses, pasta, empanadas (meat pies). Serve at 18 °C (64 °F).

### **Technical data**

<i>Variety</i>	85% Malbec, 7% Bonarda, 6% Cabernet Sauvignon, 2% Syrah
<i>Vintage</i>	2012
<i>Vineyards</i>	La Esperanza – Uco Valley - Mendoza
<i>Fermentation</i>	Selected yeasts. Temp. Ferm 28/30° C, for 12 days. 18 days of maceration
<i>Ageing</i>	6 months in French oak
<i>Alcohol</i>	14.5% Vol.
<i>Acidity/PH</i>	5.4 / 3.6



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