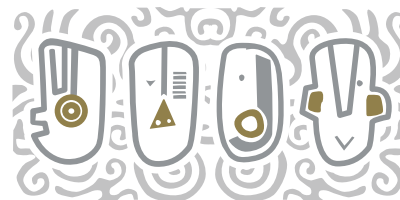


ORIGIN:

La Consulta, San Carlos, Mendoza, (Argentina);

100% Malbec

CURRENT HARVEST: 2011



Meeting of the senses . Reunión de los sentidos

TASTING NOTES:

To the sight: intense deep red color with black and violet hues. On the nose: it is complex, plums with aromas of red berries and figs appear a soft tobacco and vanilla smell as secondary aromas. On the palate: it is fresh, sweet, and creamy with a touch of dry fruit and a long finish. Superb tannins stand out giving a great velvet body to the wine.

FOOD PAIRING:

Ideal to accomplish with soft cheeses, dry fruits as nuts, chocolate mousse, and some barbecues.

WINEMAKER: Lic. Sergio Gimenez.

ANÁLISIS:

Alcohol:	13,70%
pH:	3,6
Acidez total:	4,61 g/l
Az red:	1,86

VINEYARDS:

This malbec comes from our own vineyard surrounding winery. Altitude: 1050m or 3214 ft. Age of vines: 22 años

MERCADOS:

United States, Canada, Brazil, Peru, Hong Kong, Philippines, Thailand, Poland, Lithuania, Lithuania, Japan, China, New Zealand, Australia, Korea, Ireland, Germany and Nigeria.

PROCESS:

Hand-Harvested during first week of April, keeping a correct ripeness between tannins and sugar level. Stemming machine is used to obtain a whole berry and keep the fruit and avoid oxidation process. The alcoholic fermentation takes 10 days we carefully keep the temperature is controlled, doing several pump over and destagings according to the daily analysis and tasting of wines. We allow complete malolactic fermentation of red wines to enhance this characteristics and complexity of them. In all the process we provide a long contact time with American and French oak

CONTACTS:

Oficinas: Mitre 2818 (5500) Mendoza - Argentina.

Tel-Fax: +54-261-4304300

website: www.zentas.com.ar