

`Finca Los Primos` Mendoza Malbec 2014

San Rafael, Mendoza, Argentina



Grape Varieties	100% Malbec
Winemaker	Facundo Pereira
Closure	Screwcap
ABV	13.5%
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

The Bianchi family winery was founded in 1928 by Italian immigrant Valentin Bianchi. It now covers 350 hectares of vineyard, situated 750 metres above sea level in San Rafael, about 240km south of Mendoza city. This is a cooler area than Mendoza's major vineyard areas of Luján de Cuyo and Agrelo because it is further south, which helps the flavours and perfumes develop more gradually, resulting in more aromatic wines. The estate is now run by the third generation of the family and has undergone a gradual transformation in the past few years, modernising both the winery and the vinification processes. Finca Los Primos comprises a range of excellent value varietals. Familia Bianchi, Particular and Enzo are each a step up in concentration and depth of fruit, from older and lower yielding vineyards.

VINEYARDS

Grapes for this wine came from the Doña Elsa vineyard in the village of Rama Caída in San Rafael, Mendoza, around 760m above sea level. One of the coolest areas in San Rafael, the soil in Rama Caída is of sandy calcareous composition and alluvial origins.

VINTAGE

For a land that is normally blessed with more than 330 days a year of sunshine, the country's major wine-producing region Mendoza suffered an unusually wet harvest in 2014. After a record-breaking heat wave early in the season, the year's entire annual average rainfall fell in just three weeks during the Argentinean summer. As a result, many growers had to do more vineyard work than normal in order to limit the botrytis risk. The harvest was also compressed into a few short weeks. Yields were lower than average due to early frosts during the budding season, burning winds in the growing season and the additional canopy management and green harvests during the rain.

VINIFICATION

The grapes were hand harvested. Prior to maceration, a small portion of the juice was bled off the skins to increase skin to juice ratio. The must was crushed and fermented at temperatures of 20-30°C in stainless steel tanks and inoculated with selected yeasts. Very gentle, periodic pumping over was carried out, with seven days total maceration and natural stabilisation. There was minimal oak ageing with French oak inner staves, in an effort to keep fruit fresh, lively and prominent, with a further month's ageing in bottle.

TASTING NOTES

Hints of vanilla complement ripe plum and violet aromas in a classic Malbec bouquet. Combining a rich, weighty mouthfeel with a soft silkiness and a pleasing fruit character, this wine ends with a persistent, aromatic finish.