

Finca Flichman Dedicado,  
`Tupungato Vineyard` Uco Valley Malbec 2016  
Valle de Uco, Mendoza, Argentina



FINCA FLICHMAN



Grape Varieties	<b>100% Malbec</b>
Winemaker	<b>Germán Berra</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>2.2g/L</b>
Acidity	<b>5.7g/L</b>
Wine pH	<b>3.58</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

The winery was founded in 1910 by Polish immigrant Don Sami Flichman. He purchased property in Barrancas (southern Maipú) and planted vines in rocky, well-drained plots situated along the Mendoza river. It was Sami's son Isaac who first began to make fine wine at the estate, including Caballero de la Cepa, one of the first high-quality wines that garnered international awareness for premium Argentinian wines. Sogrape Vinhos purchased Finca Flichman in 1998, and invested heavily in restoring the vineyards and equipping the winery with modern equipment. The original Barrancas vineyard remains among their 400 hectares of vines, which also includes the higher altitude Tupungato vineyard. Today the wines are made by Rogelio Rabino, who works closely with consultant and renowned winemaker Alberto Antonini.

## VINEYARDS

The Dedicado wines are made from the best hand-harvested fruit from the high-altitude Tupungato vineyards. Tupungato is the northernmost sub-region of the Uco Valley in Mendoza, at 1300 metres above sea level. The grapes benefit from large diurnal temperature variations which result in a longer growing season. Pedro Parra, the renowned Chilean soil mapping expert, consults on these vineyards.

## VINTAGE

Rain and hail made for challenging conditions in 2016. It was one of the coolest vintages on record, which helped to reduce the spread of rot, and also resulted in modest alcohol levels. Overall, yields were lower than they were in 2015.

## VINIFICATION

All grapes were hand harvested and underwent cold maceration for four days in stainless steel tanks. Fermentation was carried out over 20-25 days in stainless steel tanks. After malolactic fermentation took place, the wine was aged in French oak barrels for 12 months.

## TASTING NOTES

Intense ruby red in colour with aromas of ripe red fruits, plums and redcurrants complemented by hints of spice from the oak. The concentrated palate is well structured with refreshing acidity and a complex, persistent finish.

## AWARDS

International Wine & Spirit Competition 2018, Silver