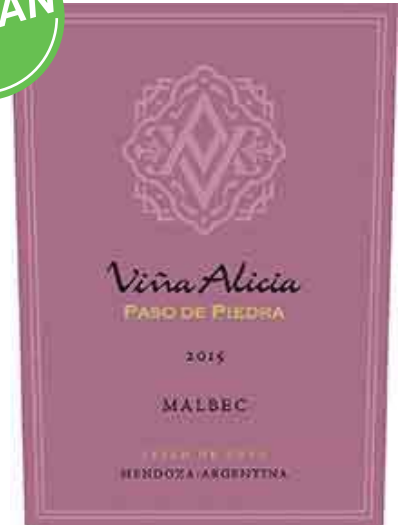




Viña Alicia

Paso de Piedra Malbec 2015

Wine Maker: Arizu Family
Appellation: Lunlunta, Luján de Cuyo
Varietal: Malbec
Yields per Acre: 2.5 t/acre
Cases Produced: 4,500 cases
Filtration and fining: Light filtering process over natural earth.
Wood treatment: French oak Barriques
Length of barrel maturation: 8 months



Alcohol: 14.5%
pH: 3.7
Total Acid: 5 g/l
Residual Sugar: 2.45
Free/Total Sulfur: 30 mg

UPC #: 858441006255

Viticultural Practices: Harvest by hand, in 20k plastic cartons, in order to prevent the grapes from breaking up or other damages. Harvest takes place March 15-20 every year. Fermentation is performed in large oak foudres, with repeated remontage and pisonier, in order to achieve softer tannins and great color. Malolactic fermentation is realized partly in steel tanks and the rest in French oak barrels. The wine then returns to the oak barrels, where they age for 8 months, in order to optimize clarification and develop a more pronounced color. Bottling takes place after a very light filtering process over natural earth, in order to filter out any impurities.

Winemaker Notes: Deep purple in color, with a spicy aroma, plum, raisins, and dark cherry-like flavors. Tannins are soft, velvety, and sweet. Very elegant, full-bodied, and a long finish which shows off its splendor and richness.

Score(s): 93 pts James Suckling - A delicious red with dark berry and chocolate character. Round and velvety tannins and a flavorful finish. Polished and pretty. Serious. Drink now or hold.

92 pts Descorchados