



Viña Alicia

Brote Negro Malbec 2008

Wine Maker: Arizu Family
Appellation: Las Compuertas, Luján de Cuyo
Varietal: Malbec
Yields per Acre: 2.5 t/acre
Cases Produced: 230 cases
Filtration and fining: Cold Stabilization
Wood treatment: French oak barrels
Length of barrel maturation: 16 months



Alcohol %: 14.5
Total Acid: 5 g/l
Free/Total Sulfur: 19 mg
pH: 3.65
Residual Sugar: 1.4

UPC #: 752183281720

Viticultural Practices: Harvest - Placed into plastic cages of 12-14 kilos, towards the end of March. Avoiding berry damage and preserving them from contamination. Two bunch selections have been made, the first after flowering and the second when the grapes started to color, culling those that were malformed, defective. Upon arrival at the winery, the third selection of fruit bunches is carried out manually over special tables to separate immature grapes, dry or withered, before proceeding to remove stems. After stem removal, grapes are kept 48 hours in cold temperature, namely 7°C. This is to achieve a better tannin extraction. Once proper alcoholic fermentation at 28-30°C begins, the better and sweetest tannins will be put forth. Process takes 10 to 12 days. During fermentation two "Pumping up" procedures are carried out daily. Once alcoholic fermentation has been completed, it is poured into casks for malolactic fermentation. Fifty percent of new French oak casks and the other half of one-wine are used for this stage. When malolactic fermentation has been completed and the casks have been cleaned, the wine is set again into the casks for 14-16 months. Racking is done every 3 months. Ageing in casks produces important effects on the wine. Color develops, aroma heightens to become bouquet, clarification is assisted and the tannic expression becomes more rounded. Wine is kept 60 days in a "cold chamber" for stabilization. Then is bottled without filtering, thus preserving as much as possible of grape components. It remains in bottle 12 months until its marketing. When in bottle, the wine rounds off, gaining in bouquet.

Wine Makers Notes: It is a deep crimson wine, with aromas of fresh fruit and taste of liquorices, damson plum, violets, raspberries and touches of vanilla, raisins and spices.

Score(s): 94 pts Stephen Tanzer's International Wine Cellar - Bright, full red-ruby. Knockout perfume of blackberry, violet, minerals, licorice; conveys a tiny-berry quality. Compellingly intense and racy in the mouth, with great energy and definition to the perfumed flavors of blackberry, boysenberry, minerals and licorice pastille. This suave, classy, essentially gentle wine finishes with mounting tannins, great sweetness of fruit and terrific grip. These "black shoots" are a mutation of malbec from the same hundred-year-old vineyard used to make the Las Compuerta wine. This wine has been consistently superb in recent years, but 2008 gets my highest rating yet.

94 Wine Enthusiast Magazine (MS) - This small-production Malbec is superb. The bouquet smells mossy, earthy, dense and loaded with smooth berry aromas. It's lush, deep and well balanced on the palate, with powerful black-fruit flavors along with fudge, tobacco and cola notes. The feel, flavors and length are all top quality.