



Viña Alicia

Brote Negro Malbec 2010

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 %: 14.8
Total Acid: 5 g/l
Free/Total Sulfur: 19 mg
pH: 3.65
Residual Sugar: 1.4

UPC #: 752183281720

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): 93 pts Robert Parker Jr.'s The Advocate (LG)

The 2010 Coleccion de la Familia Brote Negro is their top Malbec, from a specific clone that they feel is different. The red-stemmed vines produce small bunches. They believe this is the oldest clone from Mendoza and that it was probably discarded because of its low yields. The plants only produce, on average, one bunch of grapes. The wine is aged for 14 months in new French oak barrels. It is very dark, opaque-colored, and quite oaky at this point in time, with notes of smoked meat and very ripe black fruit. The full-bodied palate is dense and intense, displaying good acidity along with flavors of black fruit and dark spices, aniseed and licorice. Concentrated but balanced, it is a powerful wine in need of some bottle aging. Drink 2016-2020.

92 pts Stephen Tanzer's International Wine Cellar (ST)

(aged in one-third new oak for 16 months): Bright, saturated medium ruby. Lively aromas of cassis, blackberry, licorice pastille and chocolatey oak. Densely packed and chocolatey-ripe, conveying an impression of chewy extract to its dark berry and black cherry flavors. Shows plenty of mocha and coffee oak influence but this broad, full wine avoids coming off as heavy or particularly sweet. Finishes quite broad and chocolatey, with huge but supple tannins that coat the front teeth.
