



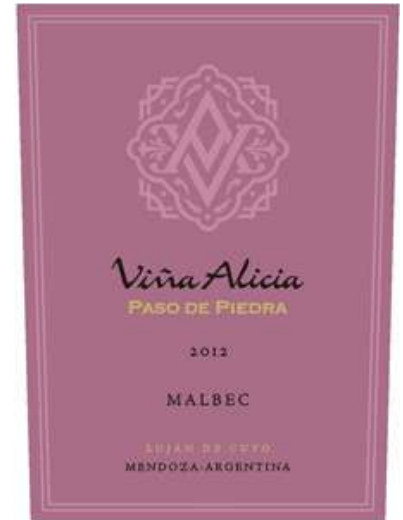
# Viña Alicia

## Paso de Piedra Malbec 2012

**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

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**Alcohol %:** 14.7  
**pH:** 3.7  
**Total Acid:** 5 g/l  
**Residual Sugar:** 2.45  
**Free/Total Sulfur:** 30 mg



**UPC #:** 752183280761

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**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.

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**Wine Makers 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.

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**Score(s): 90 pts James Suckling** - Slightly stewed yet comes out fresh and fruity with dried fruits, spice and berry character. Savory finish.

**88 pts Stephen Tanzer's IWC (ST)** - Bright red-ruby. Black cherry and spices on the nose, along with more evolved plum and raisin notes. Supple and spicy, showing good stuffing and lift but also a wide range of ripeness, with a dried berry character juxtaposed with a slight menthol greenness. Nicely concentrated wine but the tannins are a touch dry.