



Viña Alicia

WINES

PASO DE PIEDRA

MALBEC 2018

Las Compuertas, Lujan de Cuyo, Mendoza, Argentina



Technical Notes

Harvested by hand, in 40lb plastic bins, in order to prevent damage to fruit. Harvest takes place around mid-March each year. Back at the winery, table sorting is done, following destemming. Fermentation is performed in large oak foudres, with repeated pump overs and punch downs, in order to achieve softer tannins and great color. Malolactic fermentation takes place partly in steel tanks and the rest in French oak barrels. The wine then returns to the oak barrels, where it ages for about 6-8 months. The Arizu's believe in non-interventionist winemaking and for the most part, wine is left alone once it goes to barrel. Following its maturation, it is coarsely filtered through natural earth filters which optimizes clarity and removes impurities. Bottling follows, without fining.

UPC CODE: 858441006255

About this Wine

The Arizu family have been grape growers and viticultural pioneers in Argentina for 5 generations. Think of them as the 'Mondavis of Mendoza.' They own the oldest producing Malbec vineyard in Mendoza –planted over 150 years ago - the Las Compuertas vineyard, situated on the banks of the Mendoza River. These vines are so old, that about 15 years ago random plants in underwent a transformation/mutation and came out of the dormant season as a new species of DNA seen nowhere else on earth. Different leaf shape – different bunch sizes and smaller berries, etc. A small bottling is done with fruit from those rogue vines – named Brote Negro Malbec, while the remaining 98% of this vineyard makes 2 different wines – the Las Compuertas Malbec, off the sand lower yielding soils, and this – the Paso De Piedra Malbec of heavier, higher yielding clay soils. Imagine vines over 150 years of age, producing a wine that retails for less than \$20.

Wine Analysis

Alcohol: 14.4%
Acidity: 5/gL
pH: 3.65
Residual sugar: 2.20 g/L

- ✓ VEGAN FRIENDLY
- ✗ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Wine Maker: Arizu Family
Appellation: Las Compuertas, Luján de Cuyo
Varietal: Malbec
Yields per Acre: 2.5 t/acre
Cases Produced: 4,000 cases
Filtering/Fining: light filtering over fine earth. No fining.
Wood treatment: French oak -all 2nd & 3rd fill
Length of barrel maturation: 6-8 months

Scores/Reviews

93 pts James Suckling

Tasting Note

Demonstrating that old school restraint and elegance can indeed combine with new world opulence and power. Impressive dark fruits, with underlying savory edginess and slight hint of fresh violets on the nose. Palate is concentrated and expansive, without being overbearing and oppressive – ample weight, but not a sledgehammer, retaining good drive and focus and even lift. Gorgeous, silky smooth tannins on the finish. Perhaps a little too easy to drink. Sexy wine!

