



Viña Alicia

WINES

'PASO DE PIEDRA' MALBEC 2022

*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 de-stemming. 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.

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.



UPC CODE: 8 58441 00625 5

Wine Analysis

Alcohol: 14.5%
Total Acid: 5.6 g/L
pH: 3.65
Residual Sugar: 3

✓ **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

2020 - 90 pts James Suckling

2021 - 92 pts Vinous

2021 - 91 pts James Suckling

"A rich malbec exuding sweet cherry, baked plum, cassis, chocolate and orange aromas. It's full-bodied, fleshy and concentrated, with medium-firm tannins supporting the dense fruit. Drink or hold."

- James Suckling

