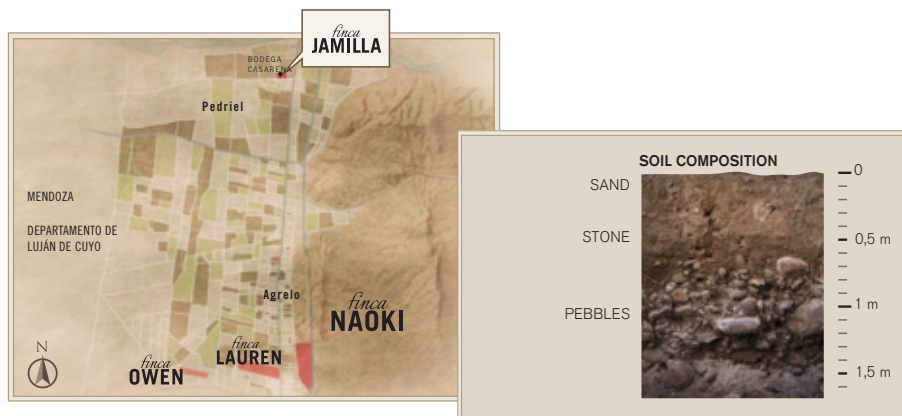


## CASARENA S.V.

### Jamilla's Vineyard Malbec Perdriel- 2013

*Single Vineyards specialists,  
from the best terroirs of Agrelo and Perdriel, Luján de Cuyo, Mendoza, Argentina.*



#### ORIGIN

Designation of origin: Perdriel, Luján de Cuyo, Mendoza, Argentina.

Planted: 1995

Training and pruning system: trellis, pruning: double Guyot.

Irrigation system: traditional furrow.

Yield: 7,500 kilos per hectare.

Altitude: 940 m. (3083.99 ft.) above sea level.

Type of soil: clayey with rocks.

Climate: arid continental.

#### VINTAGE 2013

Weather conditions during harvest were optimal, what was favorable for the elaboration of wines with a good typicity. The ripening phase was a little longer than usual, what resulted in an ideal fruit quality.

#### COMPOSITION

Varietal: Malbec 100%

#### WINEMAKING

Grapes were hand harvested during the first fortnight of April. The fruit was transported to the winery where berries and bunches were selected according to their quality to undergo afterwards a pre-fermentative cold maceration. Indigenous yeasts triggered fermentation and the grapes were micro vinified. Extraction procedures (pigeage) were manually done to preserve the most delicate aromas and flavors of the grapes.

#### BARREL AGING AND AGING POTENTIAL IN BOTTLE

Barrel aging: 12 months in new French oak barrels.

Potential: more than 10 years.

#### ANALYSIS

Alcohol: 14% Vol.

Acidity: expressed in tartaric acid 6.5 g / l.

PH: 3,5''

#### TASTING NOTES

Deep purple red, bright. In the nose, fresh red fruit like plums and cherries stand out, subtle hints of tobacco from the barrel fully integrated. In the mouth, it is fresh and complex. It is an elegant wine with a long finish.