



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ BICENTENARIO 2017



VARIETIES

60 % Malbec, 30 % Bonarda & 10 % Torrontés.

REGION

Las Llamas Estate, Agrelo and El Jarillal Estate, Alto Agrelo, Mendoza.

VINEYARDS

LAS LLAMAS ESTATE

ALTITUDE: 930 m

CHARACTERISTICS: The soil and climate conditions favor long cycle varieties such as Cabernet Sauvignon and in the case of Malbec, wines of very good color and structure are obtained.

EL JARILLAL ESTATE

ALTITUDE: 1050 m

CHARACTERISTICS: This is a very steep area, with fresh air at night, and very good sunshine, giving grapes of great aromatic intensity and health.

FERMENTATION

The inks: Cold pre-maceration (5-8° for 3 to 5 days to extract colour and aromas). Fermented in stainless steel tanks for approximately 10 to 14 days at 28 C°. 100 % malolactic fermentation.

Torrontés: Fermented in stainless steel tanks for 35 days, without malolactic fermentation

AGING

14 months in first and second use French and American oak barrels.

TASTING NOTES

This wine is a combination of three emblematic Argentinean varieties: Malbec, Bonarda and Torrontés. Well balanced, it presents expressive notes of red fruits. Bright cherry in colour and with an attractive and fresh fruity nose, it is a fascinating and elegant wine. A different kind of wine.

TECHNICAL INFORMATION

Alcohol 14.0 %

Total Acidity 5.50 g/l

pH 3.68

Residual Sugar 2.80 g/l