



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ BICENTENARIO 2019



VARIETIES

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

REGION

Las Llamas Estate, Agrelo & El Jarillal Estate, Alto Agrelo, Luján de Cuyo, Mendoza.

VINEYARDS

LAS LLAMAS ESTATE

ALTITUDE: 3050 feet (930 meters) above sea level.

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

EL JARILLAL ESTATE

ALTITUDE: 3444 feet (1050 meters) above sea level.

FEATURES: This is a very steep area with fresh air at night and very good sunshine. This give grapes a great aromatic intensity and very good health.

FERMENTATION

The Reds: A cold pre-maceration takes place (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

Aged for 14 months in first and second use of French and american oak barrels.

TASTING NOTES

This wine is a combination of three emblematic Argentine Varieties: Malbec, Bonarda and Torrontés. Well balanced, expressive red fruit with a certain crispy ending. Bright Cherry colour combined with an attractive fresh fruity nose. Alluring and elegant.

TECHNICAL INFORMATION

Alcohol 14.6 %

Total Acidity 6.42 g/l

pH 3.75

Residual Sugar 2.43 g/l