

GAUCHEZCO

VINEYARD & WINERY



Gauchezco Oro Malbec 2014 Appellation Gualtallary

Gauchezco Oro is a collection of wines from the best *terroirs* of Mendoza. The complexity of the terroir of Gualtallary in Tupungato, Uco Valley, produces grapes with great color and acidity resulting in wines with good structure, concentration and a unique texture.

Grape Variety 100% Malbec

Vineyard details Gualtallary, Tupungato, Mendoza at 1380 meters (4500 ft) a.s.l. Planted in 2007

Soil composition 80% sand, 10% lime, with 10% to 20% of rocks in surface. Top soil depth 1 meter (3,20 ft).

Subsoil type: round rocks with presence of calcium carbonate.

Vine cultivation Vertical shoot position trellising (VSP). Drip irrigation.

Harvest details Pick up in cases on March 28th, 2014

VINIFICATION

Bunch selection, grapes were destemmed and crushed. Maceration before fermentation for 48 hrs. 12 days of alcoholic fermentation in small stainless steel tanks. Total maceration time of 21 days. Natural malolactic fermentation.

Maturation: 70% of the wine is 12 months in fist use 225 liters oak barrels: 60% French, 30% American and 10% Hungarian.

30% of the wine is 12 months in fist use 500 liters oak barrels: 100% French.

12 month in bottle before release it to the market.

TASTING NOTES

Color Deep black-violet color.

Nose Intensely young and pure aromas blackberry, blueberry combined with floral and spicy notes, together with marked mineral notes.

Palate In the mouth it has a great structure and power, with a straight up mid palate. The great acidity enhances the tannins and refreshes the palate.