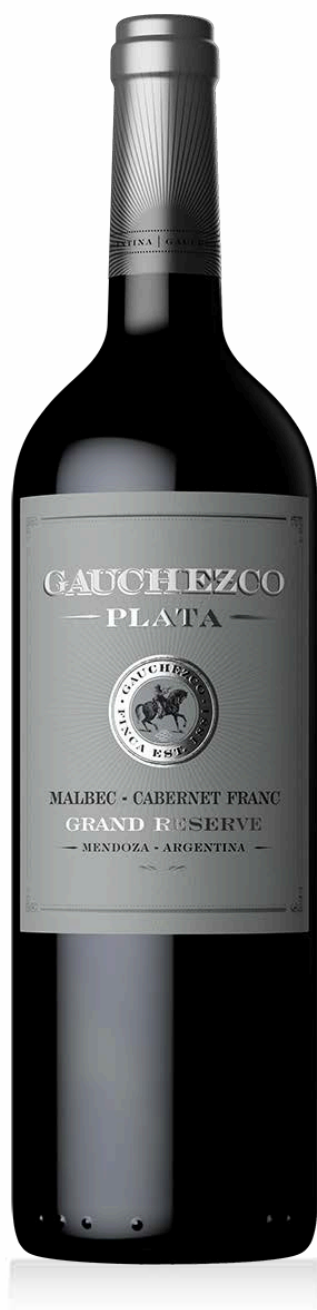


GAUCHEZCO

— PLATA —



Malbec - Cabernet Franc 2018

Grape Varieties:	70% Malbec, 30% Cabernet Franc
Vineyards:	Malbec: Paraje Altamira, Uco Valley Cabernet Franc : Barrancas, Maipú
Soil:	Malbec(Paraje Altamira): Shallow alluvial soils: 80% sand, 10% limestone and 10% clay. Top soil depth 1 meter (3,20 ft). Cabernet Franc (Barrancas): Barrancas soil is 50% sand, 30% limestone, 20% clay y 5% roks. Top soil depth 0,80 meters (2.,90 ft).
Irrigation:	Drip irrigation
Age of vineyards:	Malbec: 17 years, Cabernet Franc: more than 100 years.
Vine cultivation	
Harvest Details:	Hand picked in cases on April,2018

VINIFICATION

Both wines are made separate and the is blended after the maturation in oak barrels. 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 24 days. Natural malolactic fermentation.
Maturation: 12 months in fist and second use oak barrels: 60% French, 30% American and 10% Hungarian. 12 month in bottle before release it to the market.

TASTING NOTES

- Color** Ruby red with deep violet hues.
- Nose** Intense and attractive aromas of red fruits, such as plumb and cherry; pepper from the Cabernet Franc, combined with an elegant oak essence.
- Palate** En boca es un vino sedoso con entrada dulce y persistente, integrando

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