

PROEMIO

GRAND RESERVE

Authentic
Wines



VINTAGE: 2014

AGING: 18 months in French oak barrels

VARIETALS: 50% Malbec - 40% Cabernet Sauvignon - 5% Syrah - 5% Garnacha

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 20.000

CELLAR RECOMENDATION: 8 to 10 years

- ★ 93pts Silver Medal-Argentina Wine Awards
- ★ 92pts Decanter
- ★ 90pts Wine Spectator
- ★ 89pts Tim Atkin Argentina

VINEYARDS: 10 year old vineyards in Russell - Maipú (at 2,624 ft asl), 30 year old vineyards in Paraje El Cepillo - Valle de Uco (at 4,265 feet asl) and 80-100 year old vineyards in Perdriel - Luján de Cuyo (at 3608 ft asl)

SOILS: Maipú: Limestone - Calcareous - Alluvial/ Luján de Cuyo: Clay-to-clay loam soils formed on the river bed with gravel and stones up to 4 m deep./ Valle de Uco: Stony soils with medium alluvial stones; and patches of carbonate and limestone inlays. This soil sits on large alluvial stone intermixed with sand.

VINIFICATION: Manual harvest. Cluster selection. Fermentation and maceration in small concrete vats with indigenous yeasts. Malolactic fermentation. Unfined. Unfiltered.

TASTING NOTES

This savory wine is a blend of Malbec from Perdriel (Luján de Cuyo) and Paraje El Cepillo (Valle de Uco); Cabernet Sauvignon and Syrah-Garnacha from (Russell) Maipú, Mendoza. Deep ruby red color with purple hues with intense aromas of cassis and spices. A well balanced wine, with vibrant flavors of red berries, vanilla and chocolate and a smooth, long finish.

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