



MARCELO BOCARDO

WINEMAKER SELECTION

VINTAGE: 2016

AGEING: 15 months in French
Oak Barrels

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

ALCOHOL: 14.1 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 20,000

CELLAR RECOMMENDATION: 8-10 years

SOILS: Maipú: Limestone - Calcareous Alluvial/ Luján de Cuyo: Clay-to-clay loam soils formed on the river bed with gravel and stones up to 14ft 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.

VINEYARD: 15 years old vineyards in Russell - Maipú (at 2,624 ft asl), 35 years 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)

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

TASTING NOTES: The varieties Malbec, Cabernet Sauvignon, Syrah and Garnacha, with the signature of Mendoza's best terroirs, make this wine a delight of complexities. A deep ruby color with purple hues introduce a bouquet of intense aromas of fresh black fruit and spice. This well-balanced, elegant blend has distinctive notes of bright plum, blueberry and cassis with a hint of chocolate on the long finish.

PAIRINGS: Pairs well with chicken, red meats and flavourfull sauces.