

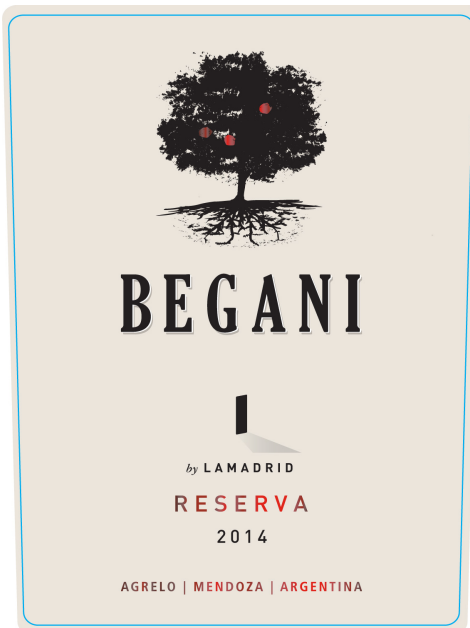
LAMADRID BEGANI RESERVA

Description: We strive for an Agrelo *terroir*-driven blend that is complex with very concentrated fruit.

Label Notes: From Lamadrid's new generation: **BE**atriz, **GA**abriela, and **NI**cole, with winemakers Héctor and Pablo Durigutti.

Case Production: 750

UPC: 852282003778



Winemaker: Héctor & Pablo Durigutti

Winery: Lamadrid

Vineyard: 100% estate Agrelo vineyards

Varietals: 60% Malbec, 30% Bonarda, 7% Cabernet Sauvignon, 3% Cabernet Franc.

Density: 7,200 plants per hectare

Production: 0.9 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: Cold maceration at 8C for 8 days; alcoholic fermentation with indigenous yeast in 5,000 liter epoxy concrete tanks for 25 days between 25-28C

Malolactic Fermentation: 100% spontaneous in oak barrels for 30 days

Winemaking: No stabilization, no filtration, no clarification; 10% bleed-off

Aging: 12 months in 60% second-use French oak barrels and 40% third-use French oak barrels

Alcohol: 14.0

YOUR TASTING NOTES:

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