

TAPIZ MALBEC

Description: We strive for a complex Malbec (coming from the blend of different premium Mendoza *terroirs*) with concentrated black fruits and raspberries, with a firm structure and ripe tannins.

Label Notes: Tapiz is Spanish for "tapestry"; the label and capsule display the different components combined to create the wine, such as its high-altitude fruit, the land, the sun, and the workers.

S.R.P.: \$15

Total Production: 20,000 cases

UPC: 852282002445



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Estate vineyards in Agrelo, Ugarteche, Tupungato, and Vista Flores (Mendoza)

Varietal: 100% Malbec

Average Age of Vines: 8 years

Density: 1,500 plants per acre

Production: 2.8 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (5-8°C) for 3-5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 12 days at 28°C.

Malolactic Fermentation: 100% Spontaneous

Aging: 6 months in French (70%) and American (30%) oak barrels

Alcohol: 14.0

Residual Sugar: 2.37 g/L

Acidity: pH of 3.66; TA of 5.52 g/L

YOUR TASTING NOTES:

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