LINDAFLOR

La Violeta

2013 | MALBEC 100%

VINTAGE CHARACTERISTICS

The 2013 season resulted in a very good harvest. The climate was warm during both March and April. The Spring was normal regarding temperature, humidity and rain. The weather was good, which gave us a classic and sunny Mendocinian vintage. The typical rain of the summer ensured that the fruit was preserved along with a good concentration of colors, tannins and aromas.

VINEYARD LOCATION	ELEVATION	PRUNING
Vista Flores, Tunuyán, Mendoza. Argentina.	1.100 masl	Gouyot Doble

SOIL

Sandy loam of alluvial origin, with calcareous deposits and a high percentage of stone (70% - 80%).

CHARACTERISTICS OF THE PARCELS SELECTED FOR LA VIOLETA

Parcels 5 and 9 are selected to produce La Violeta as they are the parcels that best express the elegance, concentration and typicity of Malbec.

HARVEST

The harvest takes place between March and the first week of April. Grapes are picked manually into small, 12 kg plastic bins.

WINEMAKING METHOD

Each cluster is manually destemmed. Then, the grapes are transferred to French oak barrels for cold soaking at 8°C for 20 days. During the fermentation process, the barrels are rotated and manual pigeage is carried out daily.

AGEING

24 – 36 months in new French oak barrels, followed by 5 years in bottles.

TASTING NOTES

Thanks to average temperatures ranging from normal to low in March, this wine is cahracterized by its freshness, a deep color and amiable tannins. This is complemented with a marked aromatic intensity, with notes of fresh plum. Its optimum evolution along the years of ageing have lent it great complexity. The oak from barrel ageing is finely assembled and integrated, leaving subtle notes, thus creating an elegant wine with great ageing potential.

AGEING POTENTIAL	PRODUCTION	SERVING TEMPERATURE
Over 20 years.	9,200 bottles	14º-16º C.

OWNER Henri Parent. **DIRECTOR & WINEMAKER** Marcelo Pelleriti

WINEMAKER José Mounier **AGRICULTURIST** Marcelo Canatella & Fabian Dalessio

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