

# Marcelo Pelleriti

GRAND CUVEE

## BLEND 2011

*"Through wine, I express all my commitment to nature and the terroir. This wine elegantly and subtly reflects what I have learned throughout these years".*

**COMPOSITION** 80% Malbec and 20% Cabernet Franc.

**VINTAGE CHARACTERISTICS** The 2010 winter was cold and dry, as is typical in Mendoza. During spring, there was a slight phenologic delay. The 2011 vintage resulted in wines of great aromatic intensity, especially fresh, with good acidity and great ageing potential.

**VINEYARD LOCATION**

La Consulta, Valle de Uco, Mendoza. Argentina.

**ELEVATION**

1.000 masl

**PRUNING**

Doble Guyot

**SOIL**

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

**HARVESTING**

Manual  
(12 kg plastic bins)

**MICROVINIFICATION** Every bunch of Malbec and Cabernet Franc is destemmed by hand. Then, both varieties are fermented together (co-fermentation) in French oak barrels. This is followed by cold soaking at 8 °C for 20 days, which makes it possible to gently obtain more aromatic components, since at this point alcohol does not take part in the solubilization of substances. Barrel rotation and pigeage are carried out by hand on a daily basis.

Throughout the process, Marcello Pelleriti and his team apply their experience and intuition to define the tasks necessary to make this exclusive and limited edition.

**AGEING** 24 months in French oak barrels and 5 years in bottles.

**TASTING NOTES** Bright, purplish ruby red in color. Excellent complexity on the nose, with notes of berries and dark fruit, such as plums, floral notes of violet, and subtle, spicy aromas. Great concentration on the palate, with round, firm tannins. A wine with great potential, elegant and complex.

**AGEING POTENTIAL** Over 20 years.

**PRODUCTION** 2,100 bottles.

**SUGGESTED SERVING TEMPERATURE** Between 15-16 °C.



94  
POINTS

| Harvest 2011

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93  
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