

LINDAFLOR

BLEND 2015

80% MALBEC | 20% SYRAH

VINTAGE CHARACTERISTICS

This harvest can be characterized by presenting a warm winter, a cool summer, and finally a rainy autumn. The resulting wines have the particularity of containing slightly low alcohol levels and higher acidity than usual, fresh wines with great potential.



VINEYARD Valle de Uco, (Vista Flores) Tunuyán. Mendoza, Argentina.
Elevation: 1.000 masl

SOIL

Silt loam of alluvial origin, with gravel in the subsoil and calcareous deposits.

HARVEST

Hand harvested into small, 12 kg plastic bins. Double sorting of clusters and berries ensures high quality grapes.

WINEMAKING METHOD

Both varieties together undergo cold maceration at 8 °C. Then, alcoholic fermentation (cofermentation) is carried out according to our standards for microvinification, in 225-liter French oak barrels, with 5% of the fruit added as whole clusters to heighten the freshness of this wine. Barrel rotation and manual pigeage are performed throughout the process.

TASTING NOTES

A deep, intense red color. Its captivating, highly complex aroma is reminiscent of red and dark fruit, with notes of spices. A complex wine, with good concentration on the palate and round tannins. Balanced and elegant.

AGEING

Aged in French oak barrels for 18 months (40% first fill and 60% used).

AGRICULTURAL EXPERTS

Ing. Fabián Dalesio
Ing. Marcelo Canatella

WINEMAKERS

Marcelo Pelleriti
José Mounier

SUGGESTED SERVING TEMPERATURE 14°C - 16°C.