

Riglos Quinto Malbec 2015

Gualtallary, Tupungato,
Valle de Uco, Mendoza.



RIGLOS



Sourced exclusively from the best blocks in the Finca Las Divas Vineyard, sitting at 3,935 to 4,265 feet elevation in Gualtallary, in Valle de Uco, Mendoza.

Riglos winery is named after the city where the founders' families first settled in Argentina. The site was planted in 2002 by Dario Werthein and Fabián Suffern, with the collaboration of Paul Hobbs.

Vintage: 2015

Vintage characteristics: excellent weather conditions during the ripening period from January to April. Warm and sunny days with cooler nights than usual. Slow and uniform ripening reaching optimal levels of tannins and sugar.

Designation of Origin / area: Gualtallary, Tupungato.

Grape varietal: 100% MALBEC.

Alcohol: 14,9

PH/Acidity: 3,7 / 5,73

Residual Sugar: 3,16 gr/l

Vineyard

Finca Las Divas is well known for the structural diversity of its soils, which are very stony, in a well-drained, sandy loam matrix. This soil quality allows the production of grapes with multiple aromatic profiles. The fruit richness, predominant in Quinto, it is your brand then, responding to the mandate of the unmistakable terroir Gualtallary. The strains were grown in high trellis, with high density of plants per hectare. The drip irrigation system allows accurate water intake fed by snowmelt from the Andes. The terroir of Gualtallary, with its elevation and slope, allows us to achieve maturation to reach the optimum point at a time of wide difference between day and night temperatures, favoring the aromatic concentration and color.

Yield: 2 bottles per vine.

Winemaking

The grapes were harvested by hand on March 15, 2015, in plastic boxes of 17 kilos. In the winery, the grapes were cooled, clusters and grapes were selected and by gravity, placed in the fermentation tank. The fermentation was started in the second half of March with temperatures ranging from 8 ° C to 25 ° C for 8 days. The total skin / juice contact was 21 days for Malbec. The wine was then aged in French oak barrels of second and third use for 6 months.

Tasting Notes

Deep, dark red color, with wonderfully intense and complex aromas, which are predominantly of red fruits like cherries and plums with subtle notes of black pepper spice. A well-balanced palate with sweet, velvety tannins, and a long finish.