



R.J.VIÑEDOS

Family Wine Collection

RJ DISTINTO

Varietal Composition: 60% Malbec 30% Cabernet Sauvignon 10% Merlot.

Vintage: 2009

Harvest: Handpicked the last week of April

Origin / Vineyard Location: Uco Valley (La Consulta – San Carlos, Tupungato and Tunuyán).

Finca Altamira in La Consulta is 1,080 meters above sea level and composed of silty loam soil and sandy loam, rocky soil. Finca Alluvia in Gualtallary, Tupungato is at 1,280 m above sea level with a rocky sand soil. The types of rocks vary between rounded river rock and newer angular stones. The vine conduction is espalier and there are 5,000 plants per hectare. In Tunuyán, Finca Los Sauces, at 1,020 meters above sea level, the soil is sandy loam soil and rocky on the surface and at various depths. Rounded river rocks make up approximately 40% of the soil profile. Espalier vine management.

Vegetative Cycle: The 2008/09 season had a rainy spring with warm temperatures. In the summer, January and February, temperatures were reported as lower than average while March exhibited higher temperatures and relatively low humidity. This allowed for optimum vine health and an excellent fruit maturation which can be seen in the magnificent concentration of the wine.

Production: Between 5 and 7 ton per hectare

Maceration: 3 days of cold maceration, between 22 – 28 days of maceration in total.

Alcoholic Fermentation: Alcoholic fermentation with select yeasts, in small epoxied concrete tanks.

Malolactic Fermentation: With indigenous bacterias.

Ageing: 18 months in oak barrels with 40% - 50% (depending on the varietal) in new French oak, 40% - 50% in second use French oak and 10% in new American oak (depending on the varietal).

Tasting Notes: It has an intense, dark red-purple color. In the nose it is complex and sophisticated, and shows a spectrum of fruits that highlight the red pepper and blackcurrant of the Cabernet and the violet and mature red fruits of the Malbec. The spice notes of the Merlot, and touches of chocolate and coffee aromas are also present. It's meaty in the mouth but also has velvety tannins at the same time. The barrel ageing adds notes of vanilla and fine liquor that wraps the wine. Its elegant tannins and mature fruits show its broadness in the mouth and long finish.

