



R.J.VIÑEDOS

Toffré
e HIJAS



PREMIUM MALBEC

Varietal Composition: 100% Malbec

Vintage: 2011

Harvest: Handpicked during the second and third week of April.

Origin / Vineyard Location: Uco Valley (Tunuyán and La Consulta, San Carlos) at between 1,020 and 1,100 meters above sea level. The cool nights favor the development of berries with high concentrations and polyphenols and aromatic compounds. The soil is of alluvial and colluvial origin. It is made up of sandy loam soil with rounded river rock and veins of limestone found at a depth that certainly contributes to the distinctiveness of the wine.

Vegetative Cycle: The 2010/11 season had a dry winter and a spring with episodes of Zonda winds (gale force desert winds) that generated lower output. The summer displayed stable conditions allowing a healthy state for the vine and an optimum enological maturation.

Production: Between 5 and 7 ton per hectare

Maceration: 3 days of cold maceration, 22 days of maceration in total

Alcoholic Fermentation: Alcoholic fermentation with select yeasts, in 120 hectoliter epoxied concrete tanks (12.000 liters).

Malolactic Fermentation: With indigenous bacterias

Ageing: 12 months in oak barrels with 45% of the total volume in new French oak, 5% in new American oak, and the remaining 50% in second use barrels.

Tasting Notes: Deep violet color. In the nose it is complex and subtle. Its aromas of red and black fruits create a diverse palette that is further developed by sweet vanilla and cocoa notes from the oak barrel. In the mouth it is meaty with mature tannins that are soft and pleasing to the palate. In the end the balanced acidity, fruity potency, and sweet spices come out.