



R.J.VIÑEDOS

Toffré
e HIJAS



PREMIUM MERLOT

Varietal Composition: 100% Merlot

Vintage: 2011

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

Origin / Vineyard Location: Tunuyán and Tupungato (Uco Valley) between 1,020 and 1,200 meters above sea level. The temperature variation highly favors the concentration of polyphenols and an ample aromatic palette. The soil is of a sandy, rocky composition with rounded river rocks (Los Sauces, Tunuyán). The rock layer can be found at different depths from the surface.

Sandy rock soil (Gualtallary, Tupungato) with rounded river rock or limestone veins throughout.

Vegetative Cycle: The 2010/11 season was characterized by a winter with scarce precipitation. In the spring there were some isolated hail storms that did not affect our vineyards. The summer was mild with relatively low humidity which made way for very good maturation and wines with excellent concentration.

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: Outstanding ruby red color. Red fruit aromas and delicate spicy notes and other minerals typical of the varietal blend effortlessly. The vanilla, chocolate and anise aromatic notes from the oak barrel ageing are subtly infused in the array of fruits. In the mouth it has great structure with rounded and soft tannins. The finish is fresh, prolonged, and full of nuances.