



R.J.VIÑEDOS

Toffré
e HIJAS

GRAN MALBEC

Varietal Composition: 100% Malbec

Vintage: 2014

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

Origin / Vineyard Location: Vineyards from Lujan de Cuyo, Alto Agrelo, at 900m above sea level.

Vegetative Cycle: The 2013/14 cycle had a cool spring with late frosts which caused lessened production. January was very hot and February rainy. Between February and April the temperatures were lower than average which allowed for a prolonged and complete maturation with very satisfactory results by enological parameters.

Production: Between 6 and 10 ton per hectare

Maceration: 2 to 3 days of cold maceration, and 17 days of maceration in total.

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

Malolactic Fermentation: With indigenous bacterias.

Ageing: 10 to 11 months in oak barrels with 50% of the total volume in French and American oak of second and third use with the remaining 50% in a concrete tank.

Tasting Notes: Deep red color with violet hues. Find black fruit aromas such as blackberries and blueberries along with finishing touches such as raspberry and subtle pepper notes. Its time in oak barrels gives it elegant notes of tobacco, vanilla, and a small hint of chocolate. In the mouth it is meaty and has juicy tannins that invite a party of favors in one final prolonged and complex fusion.

