



## **GOUQUENHEIM WINERY**

### **MALBEC 2009**

*Estaciones del Valle*



**Total production:** 36,000 cases

**Origin:** Uco Valley, Mendoza, Argentina

**Alcohol:** 13.60 %

**Residual sugar:** 2.64 g/l

**Total acidity:** 5.10 g/l

**Grape variety:** 100% Malbec

#### ***Vineyards:***

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The grapes come from our 98 acres vineyard, located in the Uco Valley, which is over 3.600 feet above sea level. This region has a desert climate with 320 days of sun exposure a year and big temperature amplitude between day and night that reaches 30°F in summer. The soils are sandy and the water comes from the snow of the Andes Mountains by irrigation. All these exceptional conditions allow a perfect ripening of the grapes.

#### ***Winemaking:***

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15 days of fermentation between 25 – 28 °C. Aging occurs in American and French oak, for during 4 to 6 months.

#### ***Tasting notes:***

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**Color:** Dark red colors with violet hints.

**Aroma:** Rich and strong aromas, including scents of ripe fruits, plums, black cherry, black currant, chocolates and violets.

**Flavor:** Well balanced acidity and a long finish. Good structure with soft tannins.

***Winemaker: Patricio Gouguenheim***