



MONTEQUIETO

ENLACE *Corte de Terroirs*



Production Area: Agrelo, Ugarteche and Vista Flores, Mendoza.

Grape Varieties: 38% Malbec, 37% Syrah, 25% Cabernet Franc

Vinification and Ageing: Grapes are handpicked in April and May fermented with Indigenous Yeasts, for 7-9 days in stainless steel tanks with approximately 30-40 days skin maceration, followed by malolactic fermentation in French oak barrels. Ageing is then 12 months in 500 and 225 litre French oak barrels and 12 months in stainless steel tanks. There is an additional 12 months minimum of bottle ageing before the wine is readied for release.

Tasting Notes: Berry fruits and spice on the nose, with the woody spices and aromas of the Cabernet Franc moderated by the delicacy of the Malbec. The palate is elegant, with a strong tannic structure and acidity. Smooth with a long finish.

Serving suggestions: Roast chicken, roast or grilled pork, sausage, lamb and hearty fish dishes.

Awards and Accolades: Commended, International Wine Challenge, 2013 Silver, Wines of Argentina, 2012



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