

# Casona López

MALBEC | HARVEST 2017

*Varietal wine made with grapes of the Malbec variety, carefully selected from our estates Los Maitenes (1915) and Los Carolinos (1925).*

## VINEYARD LOCATION

- Lunlunta (Mendoza River's High Valley), Maipú district, province of Mendoza.
- Agrelo (Mendoza River's High Valley), Luján de Cuyo district, province of Mendoza.

**CLIMATE** | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

**SOIL** | Alluvial, silty-loam, shallow.

**TRELLIS SYSTEM** | Traditionally low espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

**HARVEST** | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

**WINEMAKING** | A moderate maceration classic method is made in stainless-steel tanks with strict temperature control, not higher than 25 degrees Celsius. Once the fermentation is completed, the wine is racked, clarified, filtered and stabilized by cold temperatures.

**AGING** | This wine is aged in large French-oak casks of 5,000-20,000 liters of capacity where a development process occurs throughout the years achieving an interesting complexity of flavor and aroma.

**TASTING** | Wine of ruby red color, bright, with intense aromas of red fruits and subtle touches of wood; its tannins are smooth and unctuous. Harmonic, balanced and long finish in the mouth.

According to the preference of the consumer, the aging of this wine in its bottle can be prolonged for a period of 5, 10 years or more, in bottles of 750 and 1,500 ml. Due to its characteristics it is an ideal wine to accompany red meats, pastas and spicy foods. It is advisable to consume at a temperature of 18 to 20 degrees Celsius. To guarantee its properties, the bottle has to be stored in horizontal position, keeping the wine in contact with the cork, away from light and heat.

## PRESENTATION

- 750 milliliters, 1.5 and 3 liters bottles.
- Cardboard lined case: 1 x 750 milliliters bottle.
- Cases: 6 x 750 milliliters bottle and 6 cases 1x 750 milliliters bottles.
- Special harvests in different capacities (750 milliliters, 1.5, 3, 5 and 6 liters bottles) depending on the year.

## ANALYTICAL DATA

Alcohol	13.2%
Sugar	1.5 g/l.
Volatile acidity	0.24 g/l. in acetic acid
Total acidity	4.5 g/l. in tartaric acid
Total SO <sub>2</sub>	100 mg/l.
pH	3.3



  
BODEGAS  
LOPEZ  
1898