

# MONTCHENOT

10 YEARS RED GRAND RESERVE | HARVEST 2010

*Made with grapes from La Marthita estate, planted in 1940. The grapes that integrate this blend are Cabernet Sauvignon, Merlot and Malbec, with a higher percentage of the first.*

## VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú 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, sandy-loam with calcareous content.

**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 - 10 years** | It is aged for three years in French-oak casks from 5000 to 2000 liters of capacity, where the wine develops favorably, acquiring notable complexity in flavors and aromas.

**TASTING** | Wine with intense ruby red and mahogany tones. Complex aromas are found. In mouth an excellent structure with soft and mature tannins is revealed with a long finish. According to the consumer's preferences, the aging of this wine in the bottle can be as long as 10 years or more, being able to evolve into the 15 and 20 years old presentations. Because of its characteristics it's ideal for accompanying red meats and soft sauce plates. Its ideal service temperature is advised at 18-20 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

- 375 milliliters, 750 milliliters, 1.5, 3 and 5 liters bottles.
- Cardboard cases: 1 x 750 milliliters bottle.
- Cases: 6 x 750 milliliters, 6 cardboard cases 1 x 750 milliliters and 12 x 375 milliliters bottles.
- Special harvests in different capacities (750 milliliters, 1.5, 3, 5 and 6 liters bottles) depending on the vintage.

## ANALYTICAL DATA

Alcohol	13.5%
Sugar	1.8 g/l.
Volatile acidity	0.55 g/l. in acetic acid
Total acidity	5.2 g/l. in tartaric acid
Total SO <sub>2</sub>	90 mg/l.



94 94pts DESCORCHADOS  
93 93pts TIM ATKIN

  
BODEGAS  
LOPEZ  
1898