

MONTCHENOT

100 YEARS RED GRAND RESERVE | HARVEST 1975

Made with grapes from our estate La Marthita, old vineyards planted in 1940. The grapes that integrate this blend are Cabernet Sauvignon, Merlot and Malbec grapes, with a great predominance 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 of calcareous composition.

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 - 45 years | This wine was aged in French oak barrels over 5,000 liters of capacity. In 1986 it was placed in 700 milliliters bottles and transferred to 1500 milliliters bottles in 1996, adding a total of 35 years of stowage in bottles to the present day.

TASTING | Intense ruby red and mahogany tones. Complex aromas are found. In mouth an excellent structure, with soft, unctuous and velvety tannins are revealed with a long finish.

To be tasted in its full potential, patience is needed for its decanting. It needs to be poured slowly into a decanter; this will allow the color and transparency to be appreciated. Interaction with air helps its awakening from its long stay in the bottle. Softly swirling the decanter throughout the minutes makes the aromas emerge.

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

Bodegas López presented this great wine when it celebrated its first Centenary (1898-1998), in honor of its founders: Don José López Rivas and Don José Federico López. The oak chests containing these 1.5 liter bottles were made with staves recovered from the barrels that Don José López Rivas imported in 1923 from France.

- 1.5 liters bottles.

- Wooden chests: 1 x 1.5 liters bottle.

Its production is limited to 1000 bottles.

ANALYTICAL DATA

Alcohol	13%
Sugar	1.7 g/l.
Volatile acidity	0.5 g/l. in acetic acid
Total acidity	4.99 g/l. in tartaric acid
Total SO ₂	90 mg/l.
pH	3.4




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