

MONTCHENOT

5 YEARS GRAND RESERVE RED | HARVEST 2015

Made with grapes from La Marthita Vineyard, cultivated 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 - 5 years | It is aged for 18 months in French-oak casks from 5000 to 2000 liters of capacity, allowing it to acquire notable balance in flavor and aroma.

TASTING | Wine with bright red color and garnet sparks. In aroma a distinctive varietal character is revealed. In mouth it shows as a structured wine, with soft tannins, that give a wide and long finish. 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

- 750 milliliters bottles.
- Cases: 6 x 750 milliliters bottles.

ANALYTICAL DATA

Alcohol	13.3%
Sugar	1.75 g/l.
Volatile acidity	0.48 g/l. in acetic acid
Total acidity	5.2 g/l. in tartaric acid
Total SO ₂	90 mg/l.



93 93pts DESCORCHADOS
91 91pts TIM ATKIN


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