

Rincón Famoso

RED | HARVEST 2016

Made with grapes from our estates El Paraíso, San Carlos and Los Maitenes. The grapes that integrate this blend are Sangiovese, Merlot and Malbec.

VINEYARD LOCATION

- El Paraíso, Maipú district, province of Mendoza.
- Villa Seca, Maipú district, province of Mendoza.
- Lunlunta (Mendoza River's 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, silty-loam, shallow.

TRELLIS SYSTEM | High 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. After 3 years this wine is bottled and is ready to be tasted.

TASTING | Bright red wine, delicate and persistent aromas, in mouth is revealed balanced, with mature tannins and a long finish.

According to the preference of the consumer, the aging of this wine in its bottle can be prolonged for a period of 8 years or more. Due to its characteristics, it is an ideal wine to accompany red meats and food with soft sauces. It is advisable to consume it at a temperature of 18-20 degrees Celsius.

To keep its attributes intact, during storage the bottle must remain horizontal, keeping the wine in contact with the cork, away from light and heat.

PRESENTATION

- 375 milliliters, 750 milliliters, 1.5 and 3 liters bottles.
- Cases: 6 x 750 milliliters bottles and 12 x 375 milliliters bottles.
- Special harvests in different capacities (750 milliliters, 1.5, 3, 5 and 6 liters bottles) depending on the year.

ANALYTICAL DATA

Alcohol	13.3%
Sugar	1.6 g/l.
Volatile acidity	0.45 g/l. in acetic acid
Total acidity	4.5 g/l. in tartaric acid
Total SO ₂	90 mg/l.
pH	3.4




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