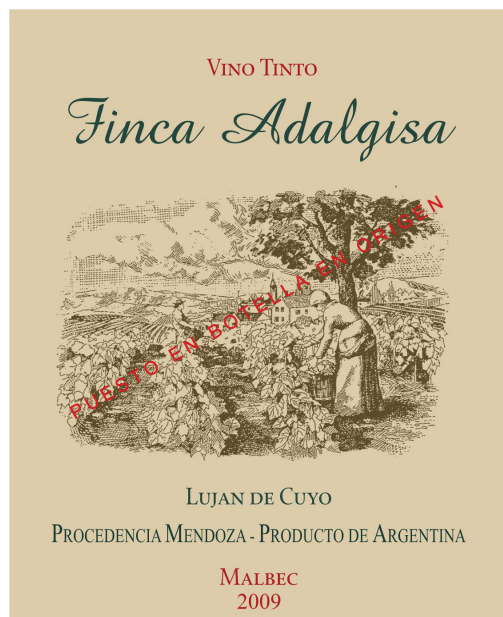


FINCA ADALGISA MALBEC 2010



This 100% Malbec shows notes of blackberries, warm blueberry pancakes, and maraschino cherries while being intensely layered with baking spices of clove, cinnamon, sage, licorice, and cedar. Light hints of orange peel, eucalyptus, white powdered sugar and red velvet cake dance around the core. The wine finishes with integrated earth components of soil, dry crushed leaves, and an animal quality that screams being alive.

Varietal: 100% Malbec

Case Production 12 pack: 450

Residual Sugar / Acidity: 1.4 g/l

Alcohol Content: 13.90%

Region / Location: Chacras de Coria

Vineyard Name: Finca Adalgisa

Size: 6 acres

Age: Planted in 1916

Altitude: 3,000 feet

Soil Type: Alluvial, Sandy, Loam

Trellis System: Vertical Shoot Positioning

Yield: 2.4 tons/acre

How: Hand picked

Winemaker: Carmelo Patti

Oak Treatment: French and American oak

Age of the Barrel: 1st, 2nd, and 3rd use

Bottle Aging: 2 years in barrel, 1 year in bottle

Maceration / Fermentation: 20 days, native yeast

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Finca Adalgisa

Finca Adalgisa is a micro-winery and boutique hotel located in Chacras de Coria (Lujan) Mendoza. The three hectare estate goes back three generations within the Furlotti family. Their Malbec vineyard (0.85ha) was planted in 1916. Famed Argentine winemaker Carmelo Patti produces their only wine. His speciality focuses on balance and terroir. Adalgisa is considered the smallest winery in Argentina and produces less than 500cs per year, with only 50cs available to the USA every year



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