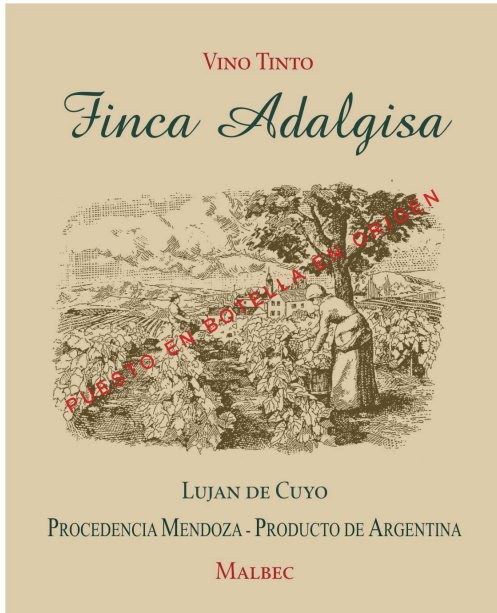


FINCA ADALGISA MALBEC 2011



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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