

Riglos Gran Corte 2008

Gualtallary, Tupungato,
Valle de Uco, Mendoza



Grown at 3,750 to 4,050 feet metres above sea level in Mendoza's Alto Valle de Uco, Riglos takes the name of the town where the founders' families first grew roots in Argentina. The estate was established in 2002 by Darío Werthein and Fabián Suffern under the guidance of Paul Hobbs.

Vineyard

The soils are of a duplex texture consisting of sandy loam over a layer of deep gravel. The site is blessed by a deep flowing aquifer fed by snowmelt from the Andes at a depth of nearly 600 feet which supplies the water for the irrigation system.

The estate is planted roughly eighty percent to red varietals. Malbec, Cabernet Sauvignon and Cabernet Franc provide the palette from which Riglos Gran Corte is blended, with varietal composition varying depending on vintage.

Yield: 0.8 bottles per vine.

Winemaking

Composition: 50% Malbec, 40% Cabernet sauvignon, 10% Cabernet franc.

The grapes were hand harvested during the second half of April, brought to the winery and immediately cooled to 37°F to fix the aromatics and coloring elements. Clusters and berries go through a double selection process and are destemmed before going into tank for a cold soak at 46° to 50°F.

Fermentation is allowed to rise to a temperature of 82°F and total maceration time is 25 days.

After pressing, the wine is moved to first use french oak barrels for 22 months.

Lightly fined, bottled unfiltered in April 2010.

Tasting Notes

Densely dark with garnet reflections on the rim. Opens with aromas of cassis, blackcurrants, chocolate-mint and violets. Lush and seamless, the palate is saturated with fine-grained texture and flavors of black cherry, strawberry, licorice and crushed stones followed by hints of wood smoke. Young and voluptuous this wine will cellar beautifully.