

Riglos Gran Malbec 2008

Gualtallary, Tupungato,
Valle de Uco, Mendoza



Grown at 3,750 to 4,050 feet 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.

Malbec is the estate's dominant variety, occupying 39.73 of the 93 planted acres. The soils in these parts of the vineyard are characterized more by loam than by gravel, a configuration well suited to the variety.

Yield: 1,17 bottles per vine.

Winemaking

Composition: 100% Malbec.

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

Fermentation was allowed to rise to a temperature of 81°F and total maceration time was 22 days.

The wine spent 20 months in first use french oak barrels and was lightly fined, then bottled unfiltered in february of 2010.

Tasting Notes

Opaque, almost black. The nose is met with perfume and tar notes that gradually open up into boysenberries, black cherries and plums. The palate is broad and lush, tightly woven with supple, ripe tannins that envelop flavors of dark berries and bitter chocolate, balanced with juicy acidity and fine French oak spice in the finish.