

# LA FLOR

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## MALBEC

### OUR PHILOSOPHY

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“MAKING A GREAT WINE IS AN ACT OF GENEROSITY, CONSIDERING ALWAYS THE ONE WHO WILL TASTE IT. OUR MISSION IS TO PRODUCE LIMITED SERIES OF GREAT WINES, PROUDLY MADE IN ARGENTINA”

### WINEMAKING NOTES: 2010 VINTAGE

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- CONTROLLED VINEYARD PRODUCTION TO OBTAIN EXCELLENT RIPENESS, COLOR AND CONCENTRATION IN THE GRAPES
- FRUIT FROM BOTH ESTATE VINEYARDS IN LUJÁN DE CUYO AND VALLE DE UCO TO BUILD COMPLEXITY INTO THIS YOUNG MALBEC
- PREFERMENTATIVE COLD SOAK TO EXTRACT THE GREATEST FRUIT EXPRESSION
- 30% AGED IN FRENCH OAK BARRELS OF SECOND AND THIRD USE
- NATURAL MALOLACTIC FERMENTATION FOR ROUNDNESS

### TASTING NOTES

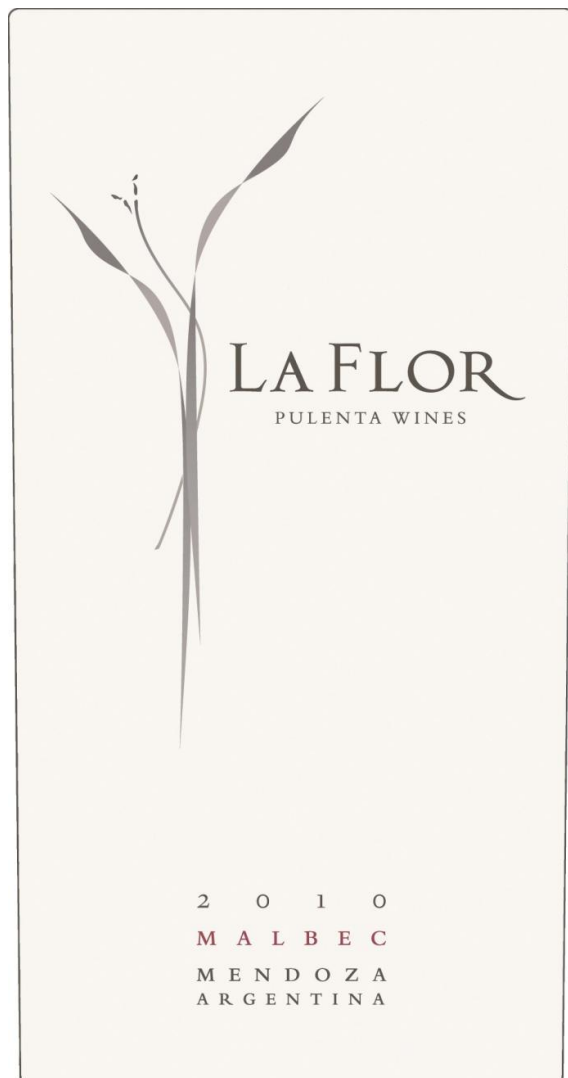
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IN THE GLASS, THIS MALBEC REVEALS DEEP, DARK MAGENTA COLORS AND AROMAS OF VIOLETS AND BLACK PLUMS. ROUND, WELL-STRUCTURED TANNINS ARE INTEGRATED INTO THE RIPE PLUM, BLUEBERRY, MORELLO CHERRY AND CHOCOLATE NOTES. HINTS OF WOOD SMOKE AND CARAMEL LINGER THROUGHOUT THE LENGTHY FINISH. THIS IS AN IDEAL WINE TO ACCOMPANY A VARIETY OF MEATS FROM THE GRILL.

### TECHNICAL INFORMATION

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- ESTATE VINEYARDS IN: ALTO AGRELO, LUJÁN DE CUYO AND TUNUYÁN, VALLE DE UCO, MENDOZA
- VINEYARD ELEVATIONS: 3,215 AND 3,445 FEET
- VARIETAL: 100% MALBEC
- YIELD: 3.2 TO 3.6 TONS/ACRE
- ALCOHOL: 14.5 % VOL.
- TOTAL ACIDITY: 4.67 G/L
- PH: 3.80
- BOTTLING: SEPTEMBER, 2010



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