

GOUGUENHEIM

Valle Escondido

Colección

Flores Del Valle

Seventy kilometers from the city of Mendoza in the foothills of the Andes Mountains lays one of the best kept secrets in the Uco Valley, called the GOUGUENHEIM WINERY



Product BLUE MELOSA MALBEC

Origin_ Valle de Uco | Tupungato | Mendoza

Vintage_____2010
Grape variety_____100% Malbec
Alcohol_____14.10 %
Residual sugar_____2.81 g/l
Total acidity_____5.55 g/l
PH_____3.9

Ratings:
89pts. Stephen Tanzer

Terroir

Our 98 acres vineyard is located over 3.600 feet above sea level. In a region of desert climate, dry and sunny, with 320 days of sun exposure a year and big temperature amplitude (over 16°C). Alluvial and sandy soils. Drip irrigation with water from the melted snow of the Andes Mountains.

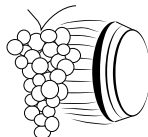
All these exceptional conditions allow a perfect ripening of the grapes providing our wines with vivid colors, good acidity and a good maturity of the tannins.

Tasting Notes



DARK RUBY COLOR. PURE, SWEET FRUIT ON THE NOSE, INCLUDING RED FRUITS, BLACK CHERRIES, BLACKBERRIES AND CURRANT. THE PALATE IS CONCENTRATED WITH GOOD ACIDITY AND SPICY STRUCTURE. VERY ROUNDED AND RIPE.

Winemaking



HARVEST BY HAND IN SMALL CASES. 15 DAYS OF FERMENTATION BETWEEN 25 – 28°C WITH SELECTED YEASTS. AGING DURING 14 MONTHS IN FIRST USE FRENCH OAK BARRELS. IT REMAINS IN BOTTLE AT LEAST 12 MONTHS.



Patricio Gouguenheim
Chief Winemaker



www.gouguenheim.com.ar
MENDOZA - ARGENTINA