

# 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 RED MELOSA BLEND



Origin\_ Valle de Uco | Tupungato | Mendoza

Vintage \_\_\_\_\_ 2010  
Grape variety \_\_\_\_\_ 50% Malbec - 10% Cabernet Franc  
32% Cabernet Sauvignon - 8% Merlot  
Alcohol \_\_\_\_\_ 13.70 %  
Residual sugar \_\_\_\_\_ 2.34 g/l  
Total acidity \_\_\_\_\_ 5.59 g/l  
PH \_\_\_\_\_ 3.6

## 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.

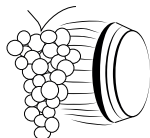
All these exceptional conditions allow a perfect ripening of the grapes providing our wines with vivid colors, good acidity and a good maturity of the tannins.

## Tasting Notes



Deep violet color, with hints of purple. The nose is pleasant and perfumed, with notes of blackcurrant. Round and ripe, it has a variety of flavors including chocolate and tobacco, contributing to a long finish. Full bodied wine with good complexity

## 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](http://www.gouguenheim.com.ar)  
MENDOZA - ARGENTINA