



ACHAVAL FERRER

Achaval-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achaval-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low yielding, old ungrafted vines.

2013 MALBEC



The textbook definition of Malbec. Bright ruby red in color, this wine is fresh and floral, featuring blackberry, raspberry and violets on the nose and palate. The wine is dense and thick with a noticeable minerality, silky tannins mark a lengthy finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achaval-Ferrer wines.

Winemaker: Santiago Achával,
Roberto Cipresso

Varietal composition: 100% Malbec

Appellation:

Uco Valley: altitude of 3478 ft.

with 1600 plants/acre

Luján de Cuyo: altitude of 3150 ft.

with 2200 plants/acre

Medrano: altitude of 2199 ft.

with 1600 plants/acre

Soil:

Uco Valley: sandy-gravelly, some volcanic ash, extremely well drained

Luján de Cuyo: gravelly loam, well drained

Medrano: heavier, some clay component, no gravel up to 2 meters

Vine training: VSP, 1.7 to 1.8 meters high

Sustainably farmed: Highly sustainable. No pesticides in most of our vineyards.

Yield: 2.5 tons/acre

Harvest date: March 25, 2013

Alcohol: 14%

pH: 3.8

Acidity: 6.66 g/L

Brix at Harvest: 25

Vinification/winemaking process: Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

Fermentation: Fermented in cement tanks at a maximum temperature up to 93-95° F with extensive pumping over for better extraction

Malolactic: 100% spontaneous in oak

Oak and Aging: Aged 9 months in 2-year old French oak barrels produced by Boutes and Mercurey

Production: 32,000 12-bottle cases