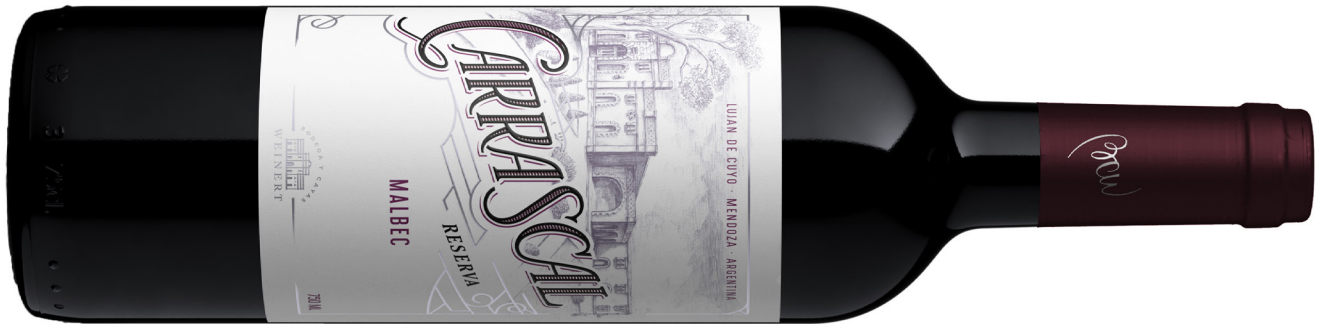


# Carrascal Malbec 2013

BODEGA WEINERT, MENDOZA, ARGENTINA



## HARVEST & VINTAGE NOTES

### HARVEST NOTES:

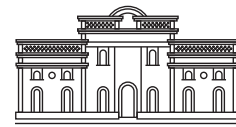
2013 was a very good vintage for Mendoza, with a warm days and with cool nights, particularly in the region of Lujan de Cuyo and Maipú where fruit is purchased for the Carrascal Malbec. This vintage had very good salinity and phenolic maturation, resulting in wines with medium-high body and firm tannins.

### WINEMAKING PROCESS:

Grapes are hand picked into 20kg cases, and 100% destemmed. Alcoholic fermentation with no pre-maceration takes place over 7-10 days at 26°-28°C. The fermenting juice is pressed with residual sugar and the fermentation is finished with no skin contact. Malolactic fermentation takes place during the Autumn and Winter. In the Spring, the wines are pre-filtered and go clean into casks where they age for of a minimum of 1.5 years.

### TASTING NOTES

Carrascal Malbec has a perfect combination of the typical Cahor nose of violets, and the fruit expression of Mendoza. It also shows deep floral and inky notes, aromas of dried plums and cherries, in addition to toffee and leathery notes from its aging in wood casks.



# WEINERT

BODEGA Y CAVAS

WINEMAKER: Hubert Weber

GRAPES: 100% Malbec

SOIL TYPES: stony, sandy soils with limestone

VINE AGE: 30-60 years

ALCOHOL: 13.7%

RELEASE DATE: 2017

