



# TAPIZ

ESTATE GROWN AND BOTTLED  
MENDOZA ARGENTINA



## TAPIZ BICENTENARIO 2018



### VARIETIES

60 % Malbec, 30 % Bonarda & 10 % Torrontés.

### REGION

Las Llamas Estate, Agrelo and El Jarillal Estate, Alto Agrelo, Mendoza.

### VINEYARDS

#### LAS LLAMAS ESTATE

ALTITUDE: 930 m

CHARACTERISTICS: The soil and climate conditions favor long cycle varieties such as Cabernet Sauvignon and in the case of Malbec, wines of very good color and structure are obtained.

#### EL JARILLAL ESTATE

ALTITUDE: 1050 m

CHARACTERISTICS: This is a very steep area, with fresh air at night, and very good sunshine, giving grapes of great aromatic intensity and health.

### FERMENTATION

The inks: Cold pre-maceration (5-8° for 3 to 5 days to extract colour and aromas). Fermented in stainless steel tanks for approximately 10 to 14 days at 28 C°. 100 % malolactic fermentation.

Torrontés: Fermented in stainless steel tanks for 35 days, without malolactic fermentation

### AGING

14 months in first and second use French and American oak barrels.

### TASTING NOTES

This wine is a combination of three emblematic Argentinean varieties: Malbec, Bonarda and Torrontés. Well balanced, it presents expressive notes of red fruits. Bright cherry in colour and with an attractive and fresh fruity nose, it is a fascinating and elegant wine. A different kind of wine.

### TECHNICAL INFORMATION

Alcohol 14.60 %

Total Acidity 5.62 g/l

pH 3.75

Residual Sugar 2.43 g/l