



Los Nagues

WINEMAKER'S BLEND 2018

TECHNICAL DATA

- **VARIETAL:** 10% Malbec, 70% Merlot, 20% Bonarda.
- **VINEYARD:** Parcels 2, 3 y 9 - Finca Don Juan.
- **LOCATION:** Gualtallary, Valle de Uco, Mendoza.
- **ALCOHOL:** 14,3%
- **MATURATION:** 6 months in concrete vessels and 6 months in bottle.
- **AGING POTENTIAL:** 5 years.

VINEYARD NOTES

The vineyard is located very close to the Tupungato volcano, in Gualtallary, Uco Valley, Mendoza, Argentina. At an altitude of 1,100 meters a.s.l., the vineyard has a cold weather with high thermal amplitude during the day. The soils are sandy in the top with presence of river stone, and rocky in the bottom where the roots look for the nutrients. The vineyard is irrigated with water coming from the thaw of the ice of The Andes. This condition generates a naturally low yield with high concentration of flavors in each cluster. We collected manually in cases of 18 kilos.

WINEMAKING NOTES

We collected manually in cases of 18 kilos. Clusters were selected manually, eliminating those that did not reach the desired maturity. We separated the varieties in small masonry vessels. The fermentation was carried out at a controlled temperature, between 24-26°C for 10 days. Post-fermentative maceration took 20 days. The malolactic fermentation was carried out spontaneously at 18°C. The blend was made tasting all the tanks and looking for the best representation of the fruit of our vineyards.

TASTING NOTES

Deep red color with violet hues. On the nose we find great aromatic complexity, with subtle fresh fruit notes. The entrance in the palate is elegant, the structure is complex and the tannins are soft. The natural acidity is balanced and the finish is persistent and pleasant.

TOTAL PRODUCTION: 14,000 bottles



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