LINDAFLOR

Za Violeta

2013 | MALBEC 100%

VINTAGE CHARACTERISTICS

It was a very good quality season in our vineyards. The weather ranged from warm to cool throughout March and April.

The spring was average in terms of temperature, humidity and rainfall. The weather conditions along the year were typical, with no major climatic events.

The period before the harvest season received the regular amount of rain for the region, thus delivering grapes of exceptional health, outstanding ripeness, and very good concentration in terms of color, tannins and aromas.



VINEYARD LOCATION	ELEVATION	PRUNING
Vista Flores, Tunuyán, Mendoza. Argentina.	1.100 msnm	Gouyot Doble

SOIL

Sandy loam of alluvial origin, with calcareous deposits and a high percentage of stone (70% - 80%).

CHARACTERISTICS OF THE PARCELS SELECTED FOR LA VIOLETA

Blocks 5 and 9 were selected for Lavioleta, since these are the ones that best express elegance, concentration, and the typicity of Malbec.

HARVEST

From late March through early April. Grapes harvested by hand into small, 12-kg plastic crates.

WINEMAKING METHOD

Each cluster is manually destemmed. Then, the grapes are transferred to French oak barrels for cold soaking at 8°C for 20 days. During the fermentation process, the barrels are rotated and manual pigeage is carried out daily.

AGEING

24 – 36 months in new French oak barrels, followed by 5 years in bottles.

TASTING NOTES

AGEING POTENTIAL

Thanks to average temperatures ranging from normal to low in March, this wine is cahracterized by its freshness, a deep color and amiable tannins. This is complemented with a marked aromatic intensity, with notes of fresh plum. Its optimum evolution along the years of ageing have lent it great complexity. The oak from barrel ageing is finely assembled and integrated, leaving subtle notes, thus creating an elegant wine with great ageing potential.

TIODING TOTALITIE	111020011011	DERIVING TERRITORIE
Over 20 years.	9.200 bottles	14°-16° C.
OWNER Henri Parent.	DIRECTOR	& WINEMAKER Marcelo Pelleriti

SERVING TEMPERATURE

PRODUCTION

WINEMAKER José Mounier AGRICULTURIST Marcelo Canatella & Fabian Dalessio