



FINCA BLOUSSON

Viñedos y Bodega

LOS CHACAYES - UCO VALLEY
MENDOZA - ARGENTINA



FINCA BLOUSSON *de la Luna* 2016

TASTING NOTES

An intense ruby red malbec, very showy and extremely aromatic. The palate has a smooth texture at the beginning and a nice finish of mineral notes. Made with grapes from the northern slope of the vineyard where the land has greater exposure to the Sun.

There the skins of the grapes are thinner, with a lot of color.

Medium to full body and chewy, with many wild herbs.

Really juicy and tasty.

Ideal to accomodate moments of meeting and reflection.

A wine with a special energy. The energy of the same Moon that gives it its name.

FACT SHEET

Vintage: Hand harvested in: 2016 Varietal: 100% Malbec.

Vineyards: Distrito los Chacayes, Valle de Uco, Mendoza

Date of plantation: 2010. Altitude: 4.300 fts. over the sea level at the foot of the Cordillera de los Andes

Alcohol Fermentation: Natural yeasts. Temperature of fermentation 26°C during 10 days and 21 days maceration.

Malolactic Fermentation: in french used barrels

Aging: 18 months in french used barrels.

Storage Potential: 10 years.

Alcohol: 13% vol.

Production: 5.000 bottles..

Winemaker: Patrick Blousson

AWARDS

Robert Parker	Descorchados	James Suckling	Reporte Vino Argentino
91pts.	92pts.	95pts.	95pts.

