

# La Violeta

2016 | 100% MALBEC

## GROWING SEASON

This harvest stood out as one of the most challenging in the winery's recent history. Weather conditions demanded the utmost from our team's knowledge and professionalism. The winter of 2015 was influenced by the El Niño phenomenon, leading to a heavy accumulation of snow in the Andes and resulting in exceptional water reserves. Throughout the growing cycle, the climate in the Uco Valley was colder and more humid than usual. Maximum temperatures remained below historical averages, with the exception of February, which showed a slight thermal anomaly. Spring and summer were marked by a high number of overcast days and intermittent rains. January was the wettest month, with 15 storm events. Despite increased humidity, the careful management of the vineyard and precise cultural practices helped prevent the development of diseases such as botrytis. The cool conditions favored intense photosynthetic activity, enhancing the aromatic and flavor complexity of the wines. Harvesting was especially late, taking place mainly in May, which allowed for a slow and orderly harvest. This pace provided ideal working conditions both in the vineyard and the winery. The result: highly expressive wines with a fresh profile, excellent structure and great balance.

## CHARACTERISTICS OF BEDS SELECTED FOR LA VIOLETA

Beds 5 and 9 were selected for La Violeta because they best express the elegance, concentration and genuineness of Malbec grapes.

### SOIL

Alluvial sandy loam soil with calcareous deposits and high percentage of stones (70%-80%).

### HARVEST

Harvest was conducted between the end of March and the beginning of April. Clusters were harvested by hand and stored in 12-kilogram plastic boxes.

### LOCATION OF THE VINEYARDS:

Uco Valley, Mendoza, Argentina

### ALTITUDE

1.100 masl.

### PRUNING

Double Guyot

### MICROFERMENTATION

Grapes from each cluster were hand-picked. Afterwards, they were placed in French-oak barrels for cold maceration at 8 °C for 10 to 15 days. During fermentation, barrels were rotated and pigeage was done manually on a daily basis.

### AGING

24 months in new French-oak barrels and 7 years of bottle aging.

### TASTING NOTES

Deep red color with brilliant violet hues. The 2016 vintage was somewhat atypical for Mendoza, with cool and humid conditions during harvest months. This led to slower ripening and a delayed harvest, shaping a wine with a distinctive profile—very fruity and fresh, with subtle tertiary notes from the soft barrel toasting. On the palate, it shows round, smooth tannins that provide a silky, enveloping texture and make it suitable for extended aging, thanks to its medium body. Its aromatic expression on the finish is persistent and refined. The extended aging has endowed this wine with remarkable balance, finesse and harmony, making it a true benchmark of Argentine Malbec.

### AGING POTENTIAL

Over 20 years

### PRODUCTION

10,700 bottles

### SERVING TEMPERATURE

Serve at 14°-16° C

WINEMAKER José Mounier

### WINE CONSULTANTS

Michel Rolland and Marcelo Canatella

### OWNERS

Familia Parent

