

Bautista Simona

MALBEC AT ITS PERFECTION



MALBEC TRADITIONAL 2009

This complex Malbec comes from a careful balance between selection and management of the vineyards and winery to achieve the best quality possible. Fresh, aromatic, and intense, the finish is long and memorable with good structure. -Alfredo Draque (Winemaker)

Blended with 3 Different Malbec Vineyards in Uco Valley - Mendoza
Composition {Parcel 56 (70%)/Parcel 430 (20%)/Parcel 120 (10%)}
Fermentation {Malolactic with Natural Yeast}
Aging {4 months French Oak (Second use)}



MALBEC "CUARTEL RESERVADO" 2009

Dark rich red color with purple tones, good balanced notes of ripe red fruits, soft toasty oak and vanilla on the palate. Strong and firmly structured with sweet rounded tannins on a smooth and lasting finish
-Alfredo Draque (Winemaker)

"Cuartel Reservado" (Reserved Block) is from a Single Vineyard in Altamira - Uco Valley consisting of Malbec vines 80 & 30 years old.
Composition {Block18:
Lots #2 (85% 80 yr vines) & #9 (15% 30 yr vines)}
Fermentation {Malolactic with Natural Yeast}
Aging {10 months French Oak (Second use)}



TORRONTES 2010

Light green tint. Floral notes and orange blossoms on the nose, laced with white peaches and yellow pears, that lead to a clean green apple tart finish.
-Alfredo Draque (Winemaker)

100% Torrontes from Mendoza {Parcel 40 in Medrano (60 year old vines)}
Fermentation {3 months Stainless Steel}

