



# BIAGIO CRU

AND ESTATE WINES

## Restivo Reserve Malbec 2010

**Variety:** 100% Malbec.

**Vintage:** 2010.

**Harvest Period:** March 5 to April 8.

**Origin:** San Patricio del Chañar, Neuquén, Patagonia, Argentina.

### VINEYARD:

**Age:** 2002.

**Altitude/Latitude:** 350 meters above sea level + 39° South latitude.

**Soil:** Semi-desert, gray alluvial, with colluvial-alluvial sediments, good permeability and drainage, low organic material, and poor fertility.

**Climate:** Temperate continental. Linear Oasis that runs through the semiarid Patagonian steppe, where the average annual rainfall is approximately 7.8 inches. An average annual temperature of 59°F (maximum 93.2°F and a minimum of 55.8°F) with a great temperature range of 68°F. Windy, with an average wind velocity of 6.15 mph and an average annual humidity of 56%.

**Harvest Method:** Handpicking, at dawn, using 18 kg boxes.

**Yield:** Approximately 9,000 kilos per hectare.

**Vintage Conditions:** Optimal conditions. Low precipitation in winter, assuring dormancy during vegetative recess. Late frost in spring, with homogenous budding, flowering, and fertilization. A dry summer with high temperatures and broad temperature range (mean 77°F), which assured a high sugar content and the staggered ripening of the varieties, thus obtaining mature tannins in seeds and better colors in the red varieties.

### WINEMAKING:

**Harvest:** The grapes are hand-sorted, on a double-sided vibrating selection table, and introduced to the winery with screw pumps through a chilled tubular interchanger.

**Fermentation:** In stainless steel tanks of 10,000, 20,000, and 30,000 liters.

**Maceration:** Long maceration at 46.4°F for 7 days and maceration with grape skin during alcoholic fermentation for around 5 to 8 days at an average temperature of 77°F to 82.4°F. Natural malolactic fermentation in stainless steel tanks.

**Ageing:** In contact with French and American oak of first use.

### ANALITICAL DATA:

**Alcohol:** 14.0° GL.

**Total Acidity:** 6.97 g/l expressed in tartaric acid.

**Residual Sugar:** 5.00 g/l.



### TASTING NOTES:

From the cool, dry climate of the beautiful Patagonian landscape comes a wine with deep and intense violet-red color and a fruity and spicy character. There are notes of ripe plum, leather and some vanilla. Medium-bodied with firm tannins, Restivo Malbec Reserve is an elegant wine with great structure and persistent finish.