



MONTEVIEJO

"FESTIVO" TORRONTÉS, VALLE DE UCO 2016

BACKGROUND

The Pere Verge family, more than just being owners of Monte Viejo, Château Le Gay and Château La Violette, are a family devoted to making exceptional wines of terroir, power and elegance. Following the hemispheric seasons, winemaker Marcelo Pelleriti and his team are producing world class wines both in Mendoza and Bordeaux.

The land comprises 130 hectares at between 1000 and 1200 meters above sea-level in Vista Flores, Tunuyan, 120km south of Mendoza city. The land's slopes face the North and East giving them better sun exposure in the Southern Hemisphere. Ideal for high altitude grape growing.

Monte Viejo counts on a gravitational system with a double selection table for bunches and grapes. The objective is to transport the raw material without using pumps, taking care not to damage it in any part of the process.

From the harvest to the bottling—passing down through barrels for ageing—the wine moves along the natural gradient. It is only the weight of the grapes that is used to move them from above to below..

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

100% Torrontés

WINEMAKING & VINTAGE NOTES

The 2016 vintage was the coldest growing season in the last thirty years for Mendoza. The El Nino weather pattern began during the 2015 vintage and produced epic snowfalls in the high Andes. This led to historic levels of snow melt coming down into rivers and aquifers. In the beginning, the vintage appeared to be similar to the 1998 vintage with a wet spring and early summer, but a cold snap in the early fall saved the vintage. April 25th, during harvest, we had a significant snowfall that left a significant amount of the crop unharvested and further reduced yields. The wines produced in 2016 are unusually low in alcohol with very high aromatics, natural acidity, and profound elegance.

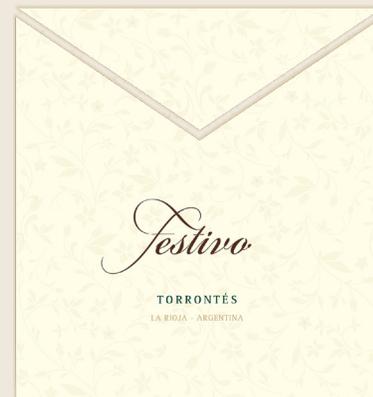
Fruit is pressed gently to preserve the aromatic characteristics and fermented in temperature controlled stainless steel tanks at 16° C. The lees are stirred multiple times per day to increase the texture of the wine.

AGEING

100% stainless steel

TASTING NOTES

Intense floral and fruit notes are present on the nose. In the mouth it is balanced and elegant. An intense finish follows, making the wine enticing and welcoming.



MONTEVIEJO:
EXCEPTIONAL WINES OF
TERROIR, POWER AND
ELEGANCE



WINEMAKER

Marcelo Pelleriti

TECHNICAL DATA

Acidity
TA: 5.80 g/L pH: 3.68
RS 2.2 g/L
Alcohol
13%



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