



#### WINEMAKER

Marcelo Pelleriti

#### TECHNICAL DATA

Acidity  
TA: 5.77 g/L pH: 3.85  
RS 1.87 g/L  
Alcohol  
16%

## MONTEVIEJO

“LINDAFLOR” MALBEC, VALLE DE UCO 2010

#### BACKGROUND

The Pere Verge family, more than just being owners of Monteviejo, 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.

Monteviejo 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% Malbec

#### WINEMAKING & VINTAGE NOTES

The 2010 vintage is characterized by its low yields and the extremely fine tannic structures of its wines. A cold spring limited the development of the vines but it was followed by a warm and steady summer and dry fall. Unexpectedly we faced a late Zonda wind that forced us to quickly harvest the remaining crops. Overall wines from the 2010 vintage are profound, elegant and framed by extremely fine tannins. One of my best harvests in Argentina.

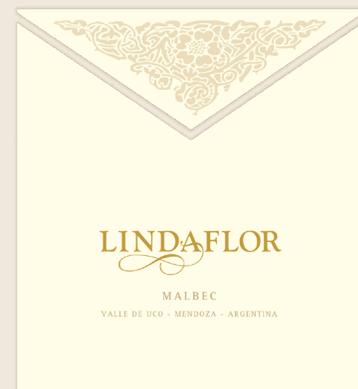
Fruit is carefully selected for hand harvesting in the vineyard and then passed through a double sorting table and mechanically destemmed. Berries are then micro-vinified with indigenous yeasts in 225 liters French oak barrels for 10–15 -days at 8° C. Barrels are hand rotated and pigeaged daily.

#### AGEING

16-22 months of ageing in first use French oak barrels followed by six-month bottle ageing.

#### TASTING NOTES

Complex aromas of violets and ripe red fruits are present on the nose. This malbec is full and expansive on the palate with a long and distinguished finish. This elegantly structured Malbec can cellar for 20+ years from vintage.



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**92** PTS WINE ENTHUSIAST 2/16

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