



WINEMAKER

Marcelo Pelleriti

TECHNICAL DATA

Acidity
TA: 5.30 g/L pH: 3.75
RS 3.2 g/L
Alcohol
14.5%

MONTEVIEJO

"PETITE FLEUR" BLEND, VALLE DE UCO 2016

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

52% Malbec, 33% Merlot, 5% Syrah, 9% Cabernet Franc, 1% Cabernet Sauvignon

WINEMAKING & VINTAGE NOTES

The vineyard is located in Valle de Uco (Vista Flores), Tunuyán, in Mendoza, Argentina. It sits 1,000 feet above sea level; the soil is silt loam of alluvial origin, with gravel in the subsoil and calcareous deposits.

At harvest the grapes are hand-picked and the clusters and berries are double-sorted to achieve the highest quality. The wine is cold-soaked at 7 °C for five days, then followed by alcoholic fermentation at controlled temperatures in stainless steel tanks. Malolactic fermentation occurs in French oak barrels.

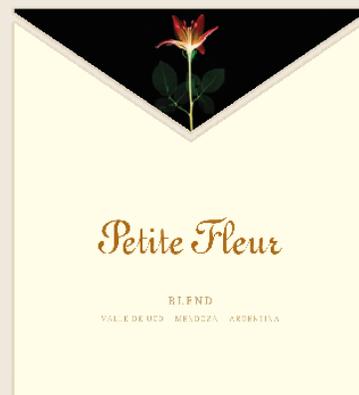
AGEING

70% of the wine is aged for 12 months in 225-liter, 2nd and 3rd-fill French oak barrels. Then it is aged in bottles for a six month period.

TASTING NOTES

A deep, intense purplish red color. With a complex nose, this wine is reminiscent of red and dark fruit, and features bell pepper aromas as well. It has rounded, balanced tannins on the palate. An elegant and persistent wine.

This wine pairs well with hard cheeses, stews and red meat.



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