



MONTEVIEJO

"PETITE FLEUR" MALBEC, 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% Malbec

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, with silty loamy soil of alluvial origin, with gravel in the subsoil and calcareous deposits.

The harvest is hand-picked; clusters and berries are double-sorted to achieve the highest quality. It 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.

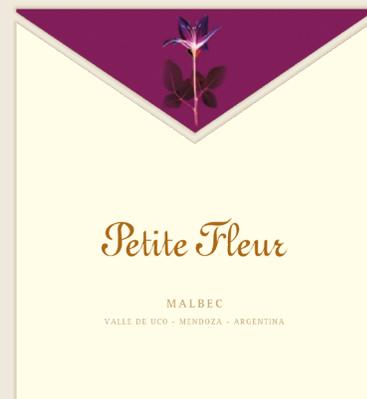
AGEING

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

TASTING NOTES

Deep purple-red. Its aroma is reminiscent of red berries, dark fruit and spices as well. Fruity and complex on the palate, with round tannins. Persistent finish. An elegant and complex wine.

This wine pairs well with pasta, stews, red meat and cheese.



WINEMAKER

Marcelo Pelleriti

TECHNICAL DATA

Acidity
TA: 5.34 g/L pH: 3.78
RS 3.4 g/L
Alcohol
14.5%



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY SELECTIONS