



WINEMAKER

Marcelo Pelleriti

TECHNICAL DATA

Acidity
TA: 5.10 g/L pH: 3.30
RS 3.5 g/L
Alcohol
13.5%

MONTEVIEJO

"PETITE FLEUR" TORRONTÉS, VALLE DE UCO 2014

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% Torrontès

WINEMAKING & VINTAGE NOTES

2014 was a very cold growing year with many similarities to the 2001 vintage. The abundant winter snow packs led one to believe that a larger harvest could be possible but this was restrained by the colder weather and frosts that lowered overall productivity throughout the region. Due to this colder weather there are clear contrasts in terms of quality across the various production areas of Mendoza. As we are at the foot of the mountain in the Uco Valley, our vineyards were protected from the heaviest of frosts and we were able to bring in fruit of excellent quality. Being a cooler vintage the wines produced are more elegant, with excellent concentration and balance.

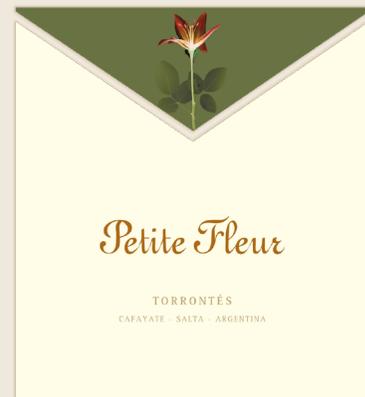
Fruit is pressed gently to preserve the aromatic characteristics and fermented in temperature controlled stainless steel tanks at 16°C. The lees are stirred multiple times per day to increase the texture of the wine.

AGEING

100% stainless steel

TASTING NOTES

Explosive floral and tropical fruit aromas are bound by a fine balanced acidity. On the palate it is lush and full with exotic flavors imparted from lees contact. Long and persistent in its finish.



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY SELECTIONS