

Technical Sheet
MI TERRUÑO Limited Reserve Malbec / Cabernet Sauvignon 2009

Winemakers: María Eugenia Baigorria and Sergio Gimenez.

Grape Variety: 55 % Malbec. 45% Cabernet Sauvignon.

Region of Origin: Perdriel, Lujan de Cuyo (Malbec). La Consulta, Uco Valley (Cabernet Sauvignon). MENDOZA.

Vineyard details: Alluvial soil and drip irrigation.

Climate: Dry and continental with good sun exposure allowing perfect ripening.

Vine cultivation: Vertical shoot position trellising (VSP).

Harvest details: By hand in cases, picked first week of April. Yield 7.000 kg/ha.

Vinification: Grapes were destemmed and crushed. Maceration before fermentation. 15 days of fermentation in stainless steel tanks at 26-28 ° C. Natural malolactic fermentation. Ageing process: French oak barrels for 10 months.

Colour: Deep ruby red with intense violet hues and dark shades.

Aromas: Delightful complexity of ripe plums, dry fruits and dark raspberry combined with aromas and flavors of spiced plum, dark berries, mocha and herbs.

Palate: Soft and velvety tannins, smooth and robust structure. The nutty oak element gives the finish a dry edge.

Alcohol content: 14.3%.

Total acidity: 5.2 g/l.

Residual sugar: 2 g/l.

Serving temperature: 16-18 ° C.

Cellar up to 7 years.

Accolades:

- Highly Recommended. Stephen Tanzer, USA.
- Bronze Medal 2010 Argentina Wine Awards
- Seal of Approval, 2010 Japan Wine Challenge
- 88 Points, International Wine Review Magazine, USA. April 2011 Edition
- Excellent – Weinwirtschaft / Meininger Verlag, Germany.
- **91 Points & Editor's Choice, Wine Enthusiast, USA**
- **93 Points**, Guía Palacio de Hierro, MEXICO
- Gold Medal, 2014 Sakura Wine Competition, JAPAN
- **91 POINTS**, PEÑIN Wine GUIDE, 2013 Edition.
- **90 POINTS**, James Suckling.