



# WEINERT

BODEGA Y CAVAS *(W)*

# 1994

## Estrella Malbec

Lujan de Cuyo, Vistalba, Argentina

### HISTORY

The Estrella Collection reflects Weinert's respect for the living being that are wines. Weinert's casks collection adds 235 french oak casks, each with a very distinct personality and offering wines a place to age, develop and grow in depth. During the ageing process of the Malbec 1994, four casks showed unusual and extraordinary qualities, having been kept aside from the normal wines of that vintage. Finally two of these casks were selected for a unique wine after 16 years of ageing.

### VINIFICATION

1994 vintage originated from a cold winter with abundant snow which led to a stable spring and no water shortage for irrigation during late spring and summer. Early summer temperatures were relatively lower than usual, leading to a phenological ripening in perfect synchronization to the physiological cycle. In Vistalba and its higher altitude, good temperature amplitude and no precipitations led to a long ripening season leading to excellent sanitary conditions and very structured and concentrated wines.

All grapes (60 year old vines) were harvested manually on April 7th and 8th, 1994 and selected at the vineyard, to be then transported in small 20kg cases to the winery and immediately crushed. Traditional alcoholic fermentation begins with 7-10 days in temperatures between 78.8-82.4F, pumping over twice a day. The wine completes full malolactic fermentation in epoxy painted cement vats. French oak casks of natural wood are used to age the wine.

### TASTING NOTES

"It has the rich, earthy scent of freshly turned soil, with notes of mint and tobacco adding finesse; the fruit feels plump and chocolatey, even as its red shades have taken on the caramel and apricot hues of age. It's an entirely different vision of malbec than today's purple beauties, and one well worth reinstating."

- *Wine & Spirits, 2020*

### TECHNICAL INFORMATION

VARIETALS:	Cabernet Sauvignon
ALC:	14.8%
RESIDUAL SUGAR:	3.64 g/L
TOTAL ACIDITY:	5.7 g/L
pH:	3.6
TOTAL SULPHUR:	128 mg/L

### SCORES

96 points, Wine & Spirits, October 2020  
94 points, Wine Advocate, April 2014

