



WEINERT

BODEGA Y CAVAS *(W)*

2006 Tonel Unico

Lujan de Cuyo, Mayor Drummond, Argentina

HISTORY

Weinert works with 16 small vineyard-owners of the region of Lujan de Cuyo, which are family-owned and run. Small vineyards are abundant in Mendoza and this is an important economic activity especially within rural/lower income areas.

Finca Bizzotto vineyard was planted in 1910 by Italian immigrant Bizzotto, and tended until 2013 when it was sold. A masal selection of finest quality Malbec, this finca had the peculiarity of having half of its orientation North-South as is the norm for the older vineyards of Lujan de Cuyo, and the other half East-West. This made part of the wines keep a higher acidity while the other half complemented the structure and aromatic complexity, making this wine a superb quality and personality.

VINIFICATION

Significant snowfall in winter preceding the growing season ensured the harvest a plentiful water supply. Spring arrived with temperatures a little above than normal and very little frost on the early season of the vegetative cycle, healthy bud break and development of the canopy. Summer time in 2006 continued to register warmer temperatures and higher levels of humidity. Extra humidity helped keep night temperatures cooler than expected, increase the temperature difference between day & night. This condition led to a slow ripening condition of Malbecs of Lujan de Cuyo.

Grapes (from 96 year old vines) were harvested manually in the last weeks of April 2006 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. Wine completes full malolactic fermentation in cement vats.

TASTING NOTES

“The wine has a multi-dimensional nose with great complexity and notes of waxed old furniture, brick dust, prunes in liqueur, decayed flowers and herbs and a seamless palate with no “ssures, polished and melted tannins and a decadent texture.”

- Luis Gutierrez, Wine Advocate

TECHNICAL INFORMATION

VARIETALS: Malbec
ALC: 14.9%
RESIDUAL SUGAR: 3.8 g/L
TOTAL ACIDITY: 5.74 g/L
PH: 3.57
TOTAL SULPHUR: 128 mg/L

SCORES

95 points, Wine Advocate, March 2021

