

Malbec 2010

BODEGA WEINERT, LUJAN DE CUYO, MENDOZA, ARGENTINA



HARVEST & VINTAGE NOTES

The vineyards for the Weinert Malbec are situated in Lujan de Cuyo, more specifically in the sub-regions of Perdriel, Lunlunta and Agrelo. The grapes come from 4 small, family-run vineyards with vine ages of 30–90 years. **Finca Motta** is run by Jose Motta and is a 35ha vineyard in Agrelo, planted on deep sandy rocky soils, at an elevation of 950m (3,117 ft) above sea level. **Finca Cannatella** is run by Jeronimo on a 6ha vineyard in Perdriel. It has loamy soils with gravel and clay, and is situated 940m (3,090 ft). **Finca Dos Puentes** and **Finca Pollini** are run by the Vicente Family in Lunlunta. These vines are planted on sandy mineral-rich clay soils, and are 940m (3,090 ft) above sea level.

2010 vintage was a low yield but a very high quality one. Low yields were due to a cold spring that delayed bud break, which was followed by scattered frosts which led to uneven flowering. January and February (beginning of summer) were quite warm and no rain or hail storms after mid-February led to perfectly ripe, healthy grapes with great concentration.

All grapes were harvested manually over the first two weeks of April, 2010, and selected at the vineyard. Then they were transported in small 20kg cases to the winery and immediately crushed. The grapes were fermented in epoxy painted cement vats for 7–10 days in temperatures between 78.8°–82.4°F, pumping over twice a day. Complete malolactic fermentation. The wine was aged in French oak casks of 2,200–6,000 liters.



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James Suckling, www.jamesuckling.com



Tim Atkin

Tim Atkin, February 2019



WEINERT

BODEGA Y CAVAS *Pro*

WINEMAKER: Hubert Weber

GRAPES: 100% Malbec; un-grafted

ALCOHOL: 15%

RESIDUAL SUGAR: 3.54 g/L

TOTAL ACIDITY: 5.88 g/L

pH: 3.6 g/L

TOTAL SULPHUR: 128 mg/L

