

FINCA ABRIL



Founded in 1996, Finca Abril has vineyards that date from 1922. Their 23 hectares of vines are planted with Cabernet Sauvignon, Malbec and Merlot. On their two farms in La Consulta, which is located in Valle de Uco in the Province of Mendoza, they prune and thin their vines to ensure low-yields and high quality fruit.



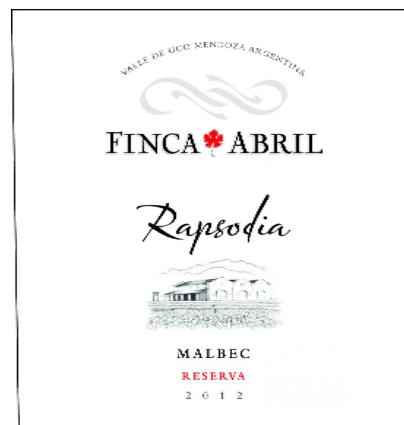
Hand harvested and selected, the grapes are fermented in stainless steel tanks, where it is pumped-over, a process called "remontajes", in both open and closed (without air oxygen) tanks. Once the fermentation is complete, the wine sits on its skins for approximately 15 days. Later, 40-50% of the wine is relocated to barrels and the remainder rests in stainless steel.

The Finca Abril's single vineyard wine represents their best Malbec grapes from an eleven acre vineyard that dates back to 1922. After two years in the cellar, the wine is aged in 100% new French oak and released only when it's ready.

MALBEC



"RAPSODIA"



Varietal/Blend: 100% Malbec (massale selection)

Farming: practicing sustainable and organic / flood irrigation, manual pruning

Soil: limestone

Vine Age: the vines were planted in 1997

Elevation: 4,000ft

Harvest Technique: by hand 2nd week of April 2012

Yeast: selected natural

Fermentation: during 8-10 days at 25 °C / maceration for 15-20 days

Aging: 12 month in used 40 % new French oak barrels and 12 months in bottle

Alcohol: 14.4%

Fined: none

Filtered: none

The Uco Valley AVA in southern Mendoza sits at the base of the Andes Mountains at an altitude of 4000 feet above sea level. Estate fruit only is used for this wine, it is entirely handpicked. Unfined and unfiltered, matured in French oak for 12 months.

Country: Argentina

Region: Mendoza -

Sub Region: Valle de Uco - La Consulta

Vineyard: Single vineyard. Altamira

Vineyard Size: 5 hectares