

FILUS

BODEGA & VIÑEDOS

FILUS MALBEC RESERVE 2008

Aromas of black raspberry, dark plum and licorice. Chewy, sweet and pungent in the mouth, with dark currant, blackberry, bitter chocolate and violet flavors complicated by mineral and coffee nuances. Finishes firm and persistent, with building tannins. Serious juice.



100% Malbec 2008. Valle de Uco, Mendoza

Winemaker: Mario Malatto

Wine Consultant: Alberto Antonini

Appellations: La Consulta Vineyard: 70-year-old, 4 ha/10 acres vineyard located at 1,100 mts. a.s.l. (3,609 ft). High density vines with 5500 plants/ha. Medium sandy loam soil. Yield: 6 Tn/ha (2,4 Tn/acre). Vista Flores Vineyard: 15-year-old, 4 ha/10 acres located at 1,250 mts. a.s.l. (4,100 ft). High density vines with 5000 plants/ha. Poor stony loam soil. Yield: 6 Tn/ha (2,4 Tn/acre).

Harvest: Carefully hand picked during Mid April.

Manual selection of clusters & berries.

Maceration: 3 to 5 days at 8° C.

Alcoholic Fermentation: With native yeasts during, 15 days in stainless steel tanks at 25°C - 28°C (77°F - 83°F) Post-fermentative maceration for ten days followed by natural malolactic fermentation.

Ageing: 100% in French oak barrels for 12 months.

Cellar: In bottle for 4 to 6 month before release.

Limited Production: 45.000 bottles.

Technical Information:

Alcohol: 14.9%.

Acidity: 6.57 g/l.

Residual Sugar: 3.15 g/l.

pH: 3.5.

UPC Code # 0 81054 00109 0



90 POINTS ROBERT PARKER, WINE ADVOCATE OCTOBER 2010.

Stephen Tanzer's
INTERNATIONAL WINE CELLAR

89 POINTS STEPHEN TANZER, INTERNATIONAL WINE CELLARS JANUARY 2010.



Gold Medal



ARGENTINA
WINE AWARDS
JAN. 2010