



FILUS MALBEC RESERVE

100% Malbec 2008
Valle de Uco, Mendoza

Winemaker: Carlos Baccaro
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.

"Bright ruby. Slightly porty ripeness to the 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"
by Stephen Tanzer.

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

89 POINTS STEPHEN TANZER, INTERNATIONAL WINE CELLARS JANUARY 2010.



Gold Medal



FILUS MALBEC 2008

100% Malbec 2008
Lujan de Cuyo, Mendoza

Winemaker: Carlos Baccaro
Wine Consultant: Alberto Antonini
Appellations: Perdriel Vineyard: 20-year-old, 15 ha/37 acres located at 1050 mts. a.s.l. (3,444 ft) altitude. High density vines with 5000 plants/ha. Medium clay loam soil. Yields of 9 Tn/Ha (3,64 Tn/acre).
Harvest: Hand picked in early April. Manual selection of clusters.
Maceration: 3 days at 10° C.
Alcoholic Fermentation: With native yeasts during 15 days in stainless steel tanks at 25°C - 28°C (77°F - 83°F) followed by natural malolactic fermentation.
Ageing: 40% aged in French oak for 10 months.
Production: 120.000 bottles

"Bright red-ruby color. Black fruits and licorice lifted by violet on the nose. Supple, ripe and sweet, with a slightly medicinal cast to the dark berry and licorice flavors. A note of fruity Tellicherry pepper adds complexity and lift to this rather cool, nicely intense wine. Finishes with good breadth and subtle notes of licorice and mint." By Stephen Tanzer.

Technical Information: Alcohol: 14.6%. Acidity: 6,20 g/l. Residual Sugar: 3,17 g/l. pH: 3.5. UPC Code # 0 81054 00109

88 POINTS STEPHEN TANZER, INTERNATIONAL WINE CELLARS JANUARY 2010.



Bronze Medal



FILUS TORRONTES 2009

100% Torrontes 2009
Cafayate, Salta

Winemaker: Carlos Baccaro
Appellations: Cafayate, Salta: 40-year-old vineyard, 5 ha/12,5 acres located at 1700 mts. a.s.l. (5,577 ft) altitude. Medium sandy loam soil. Yields of 12 Tn/Ha (4,8 Tn/acre). Vines conducted under pergola system.
Harvest: Hand picked during late March. Manual selection of clusters.
Alcoholic Fermentation: With selected yeasts during 15 days in stainless steel tanks at 12°C - 15°C (54°F - 59°F)
Production: 60.000 bottles

"Pale, bright yellow. Delicate white flowers lift the aromas of white peach, mint and dusty brown spices. Juicy and supple, with enticing intensity of spicy and floral flavors. Conveys a subtle impression of extract without weight and finishes with good cut and sneaky length. Nicely understated torrontes." By Stephen Tanzer.

Technical Information: Alcohol: 13.4%, Acidity: 5,55 g/l. Residual Sugar: 1,5 g/l, pH: 3.2. UPC Code # 8 20720 00084 1

88 POINTS STEPHEN TANZER, INTERNATIONAL WINE CELLARS JANUARY 2010.