

BLANCAT ESTATE

PARCEL SELECTION

Mendoza, Argentina

ABOUT THE PRODUCER: For over a century, our past generations have produced grapes and wines of quality and authenticity from the foothills of the Andes Mountains.

VINEYARD: Fruit is sourced from both estate vineyards and trusted vineyard partners in the Uco Valley. Within these selected vineyards, the top parcel is selected to create BlanCat Parcel Selection Malbec. All fruit is hand harvested.

VARIETAL: 100% Malbec

VINIFICATION: The wines go through a cold pre fermentary maceration to preserve primary aromas. Fermentation begins with indigenous yeast from the vineyard. A series of delestages and pumpovers during fermentation offer a more balance extraction. The juice is fermented in 5000L concrete tanks for about 14 days at low temperatures, and finishes with a post fermentation maceration.

AGING & BOTTLING: The wines spend 10-12 months in 100% French Oak; 2nd and 3rd use barrels for subtle, integrated oak influence. Wines are filtered and cold stabilized prior to bottling and release.

TECH INFO:

Alcohol: 13.5%

Total acidity: 5.1

PH: 3.7

Residual sugar: 3.2 g/L

TASTING NOTE: BlanCat Estate Parcel Selection Malbec has a profound dark violet color with rubicund highlights. In the nose it has black fruits, spices and violets aromas followed by some mineral and graphite notes. Great concentration and very well balanced acidity along with soft silky tannins, ripe plum, chocolate flavors and persistent finish.

