

AYNI

Winemakers: Gabriel Bloise and Alberto Antonini

Varietal Composition: 98% Malbec
- 2% Cabernet Franc

Origin: Finca Altamira II. Valle de Uco, altitude 1,100 m.

Viticulture: Organic.

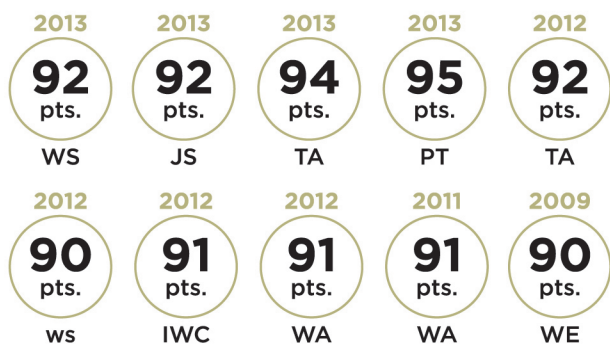
Climate: Cool average temperatures and nights with wide thermal amplitude, relatively more humid than other areas of mendoza.

Production: 20,000 bottles

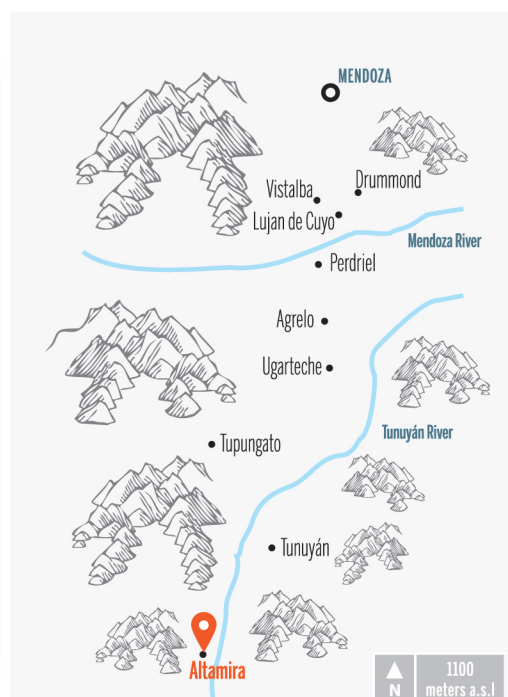
Ageing: Oak barrels and 5,000 liter foudres, 12 months

Tasting Notes: *"Suave, rich and well spiced, offering loads of dark plum, currant and dried blackberry flavors. Molten chocolate notes emerge mid-palate, with Asian spice accents. Presents a long and ripe finish, accented by loamy details. Drink now through 2020."* **KM (Wine Spectator).**

Scores (*)



(*) WA: Wine Advocate - WS: Wine Spectator
IWC: International Wine Cellar (Stephen Tanzer)
JS: James Suckling - TA: Tim Atkin
PT: Descorchados (Patricio Tapia) - W&S: Wine and Spirits



Soils: Sandy loam, 30 to 50 cm in depth calcium carbonate coated gravel.