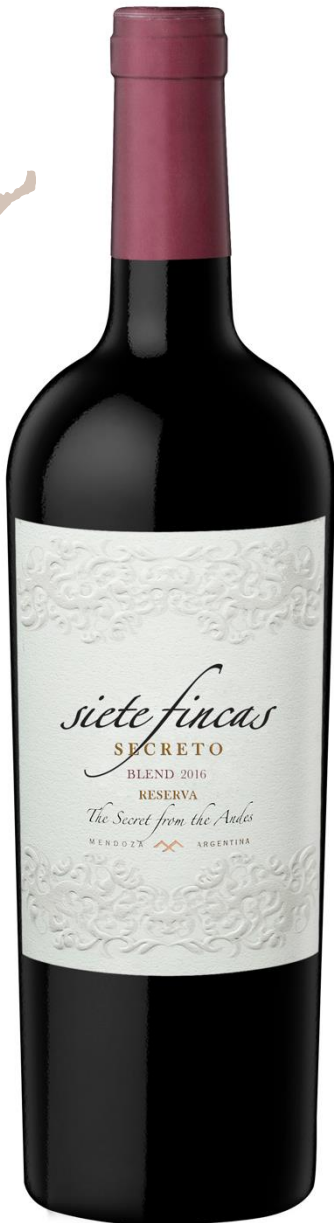


SECRETO
BLEND 2017

VARIETY Red 67 % Malbec 21 % Cabernet Franc 12% Petit Verdot

 HARVEST 2017



VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT In general, the climatic conditions of this harvest were optimal. The shortage of rains and the absence of hail storms gave us fresh and dry days. Getting fruit of excellent quality and balanced yields with good concentration.

HARVEST DATE 04/06/2017

VINEYARDS AGE (average) 31 years

DRIVING SYSTEM High trellis

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 110 qq/ha

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 21 days at controlled temperature

AGEING 12 months in French oak barrels

BOTTLE AGEING 8 months

 **WINEMAKER** Sergio Montiel

ALCOHOL 14,5% v/v

REMAINING SUGAR 2,81 grs/l

PH 3,6

TOTAL ACIDITY 5,62 grs/l

CORK DIAM 5 Cork

STORAGE 8 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCCION 5.000 bottles



TASTING NOTES

SIGHT Deep red with violet tones.

AROMA Great aromatic complexity.

MOUTH Good structure, persistent. Red fruits, black fruits of the forest and subtlety of the tannins blend delicately with the notes of vanilla and chocolate contributed by the aging in oak.



FOOD PAIRINGS

Perfect to accompany with roasted meats, Bolognese pasta and Patagonian lamb. Temperature service 18° C.