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## VIÑA ALICIA PASO DE PIEDRA

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### MALBEC

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**VIDES.** 100% Malbec.

**UBICACIÓN DEL VIÑEDO.** “Viña Alicia” Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1.300 metros sobre el nivel del mar. 15 hectáreas de 150 años.

**CLIMA.** Templado a cálido durante el día y frío durante la noche.

**SUELO.** Franco y franco arenoso, calizo bien permeable, con piedras en profundidad.

**RIEGO.** Superficial, con agua de las montañas.

**CULTIVO.** Se realiza de forma natural, sin agregados de fertilizantes, herbicidas o insecticidas..

**PODA.** Doble Guyot.

**DENSIDAD DE PLANTACIÓN.** 5.000 vides por hectárea

**PRODUCCIÓN.** 50 hectolitros por hectárea.

**COSECHA.** A mano, en cajas de 10-12 kilos.

**TEMPERATURA DE FERMENTACIÓN.** 26-28°C.

**TIEMPO TOTAL DE MACERACIÓN.** 20 días.

**FERMENTACIÓN MALOLÁCTICA.** 50% barricas y 50% tanque de acero inoxidable.

**CRIANZA.** 8 meses en barricas de roble francés y americano, de segundo y tercer uso.

**ESTIBA.** 6 meses.

**NOTA DE CATA.** Púrpura oscuro, aromas a especias, ciruelas pasas y cerezas negras. Sus taninos son suaves, aterciopelados y dulces. Es de una gran elegancia, con cuerpo y un final de boca que muestra todo su esplendor y riqueza.

**VINES:** 100% Malbec.

**VINEYARD LOCATION:** “Viña Alicia” vineyard. Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1300 m above the level of the sea. 15 hectares, 150 years old vines.

**CLIMATE:** Warm during the day and cool at night.

**SOIL:** Wlay and limestone.

**IRRIGATION:** Natural surface irrigation from mountain springs.

**VINEYARD MANAGEMENT:** without use of fertilizers, herbicides or insecticides.

**PRUNING:** Double Guyot System.

**VINEYARD DENSITY:** 5.000 plants per hectare.

**PRODUCTION:** 50 hectoliters per hectare.

**HARVEST:** This is manually performed, using 10-12 kilo plastic cages.

**FERMENTATION TEMPERATURE:** 26-28°C.

**MACERATION:** The process takes 20 days.

**MALOLACTIC FERMENTATION:** 50% oak barrels and 50% stainless steel tanks.

**BARREL AGING:** Second and third use French and american oak barrels, during 8 months.

**WINERY BOTTLE STORAGE:** 6 months.

**TASTING NOTES:** Deep purple in color with a spicy aroma filled with plums, raisins and dark cherries. The tannins are soft, and sweet with a velvety texture on the palate. Elegant, full-bodied with a long finish of delicious fruit flavors.

## VIÑA ALICIA AWARDS

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**ROBERT PARKER.** 2006. Viña Alicia. Paso de Piedra. Malbec.

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A Malbec Dry Red Table wine from Mendoza, Argentina.

**Source:** Wine Advocate # 180. Dec 2008. **Reviewer:** Jay Miller.

**Rating:** 91 points. **Maturity:** Drink 2010 -2018.

It begins with the dark ruby-colored 2006 Paso de Piedra Malbec. The expressive bouquet offers up cedar, tobacco, red cherry and black raspberry leading to a forward, elegantly-styled wine. Impeccably balanced, the wine has complex flavors, ripe tannin, and a lengthy finish. Drink it from 2010 to 2018. Vina Alicia's portfolio is impressive.

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**STEPHEN TANZER.** 2007. Viña Alicia. Paso de Piedra. Malbec.

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**Rating:** 90 points.

Medium ruby. Slightly high-toned aromas of blackberry, licorice and crushed pepper show a lightly roasted quality that is enticing. Rich, intense and seamless, with a penetrating sweetness to the black fruit and smoked meat flavors. This, too, is impressively deep for the price.

Finishes rich and long, with sweet tannins and a note of roasted chestnut.

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**ROBERT PARKER.** 2005. Viña Alicia. Paso de Piedra. Malbec.

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A Malbec dry red table wine from Luján de Cuyo. Mendoza. Argentina.

**Source:** Wine Advocate # 174. Dec 2007. **Reviewer:** Jay Miller.

**Rating:** 90 points. **Maturity:** Drink 2007 - 2015.

The 2005 Malbec "Paso de Piedra" was aged for 6 months in French oak.

Deep purple in color, it offers up a nose of cedar, tobacco, pencil lead, and black cherry.

Medium-bodied, elegantly styled, and forward, the wine has excellent depth, balance, and a pure finish. Drink it over the next 6-8 years.

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