

LOMAS DEL VALLE®

QUINTETO
2014

NEW

Blend Cabernet Franc 60%, Merlot 18%, Malbec 14%, Syrah 8%
Average Yield: 3.2 tons/acre

HARVEST

While harvesting between April 27th and May 28th, 2014 every bunch was hand harvested and sorted at the winery seeking freshness and elegance.

WINEMAKING

All grapes underwent a cold soak for 5 days at 50°F with 1 punch down per day to keep the cap wet. Then each lot was heated at 64°F and inoculated with yeast. Then, 20% of the grapes were fermented by carbonic maceration in temperature-controlled tanks. The separated varieties were fermented and aged in the Loire style, using stainless steel tanks. Additionally, they received 3 pump-overs per day and one rack and return during the first half of the fermentation.

CHEMICAL ANALYSIS

Alcohol: 14% Vol
Total Acidity: 3.72 g/L
Residual Sugar: 1.84 g/L
Volatile Acidity: 0.65 g/L
pH: 3.53

TASTING NOTES

Very dark red with violet hues. The nose shows wonderful aromas consisting of fresh blackcurrant and blackberry, subtle hints of pepper and violet. This blend is ripe and juicy, showing a typical cool climate verticality, density and concentration on the palate, which is dominated by a bright finish.

