



## La Puerta Malbec

LA RIOJA (ARGENTINA)

From the La Rioja province in the greater Cuyo Region in the northwestern area of Argentina. The vineyards are located in the Famatina Valley, near the town of Chilecito, 3,280 feet above sea level. The climate is semi-arid with large temperature swings between day and night. The soil is deep sandy-clay of alluvial origin. Drip irrigation from underground wells is used during bud break (Sept.-Oct.) & after the harvest.

**Grapes:** Malbec

**Viticulture:** Hand harvested.

**Viniculture:** barrel aged – new wine is blended 50/50 with wine that has been aged 6 months in American & French oak.

**Appearance:** Dark ruby red in color

**Nose:** This wine shows ripe fruit characteristics of plum, blackberry & mulberry with hints of mocha & vanilla oak.

**Palate:** Silky smooth with juicy berry fruit balanced with soft round tannins on the elegant long finish.



## La Rioja Wine Region of Argentina

**Climate:** Since La Rioja is at a very high elevation (up to 4,600 feet above sea level) it has vast drops in temperature during the night. This allows the grapes to retain their freshness & flavor. The region receives about 5 inches of rain a year; has hot summers and very short winters.

**La Rioja** is best known for producing the aromatic white wine Torrontés, but has been producing other varieties in recent years such as Malbec, Cabernet Sauvignon, Chardonnay, and Syrah.

The high elevation of the vineyards here allows the grapes to retain a higher sugar content and low acidity. The grapes planted here usually retain more pronounced fruit flavors because of the extreme temperature difference between night and day.