



## Valle de 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:** 100% 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

Argentina has minimal rainfall; however, it is prone to hail. As a result, Argentine winemakers protect their vines with expensive hail netting that must be replaced every 5 to 10 years.

Argentina is best known for producing the European varietal Malbec. Malbec is native to the Cahors region of France. It was brought to Argentina in the 1800's before the vines in France were destroyed by Phylloxera.

The Mendoza region produces about 70% of wine in all of Argentina. Malbec accounts for about 21% of all the grapes planted.

Argentina has been making wine for almost half a millennium. For many years, the production of wine was more “bulk” wine and focused on quantity over quality. Today, many Argentine winemakers are focused on creating incredible, high quality wines that pair beautifully with food.

Regional info credit: GuildSomm, [The Wine Bible](#), Wikipedia