

ave  
mendoza, argentina

## ave malbec



The grapes come from the 60-hectare Ave estate in the Pedriel region of the Luján de Cuyo valley in Mendoza. Prime vineyards produce incredible fruit which is the base for this great wine. The grapes are de-bunched and put into stainless steel tanks and for 20 days the wine is kept in contact with its skins. The wine ferments for 10 days in temperature-controlled vats. The wine is moved to cement tanks for malolactic fermentation. The wine finally ages in French oak for 8 months, 50% new and 50% second-use barriques. The wine is finally bottled and rests for 6 months before shipping.

### grape varieties:

Malbec

### altitude:

950m A.S.L.

### alcohol:

14.20%

### tasting notes:

The color is a deep ruby-red with violet shades. The nose is slightly floral with hints of violets, plums, raspberries, vanilla and slightly-toasted coffee. In the mouth, the wine presents good structure with nice ripe and juicy tannins. It is a wonderfully balanced, medium-bodied wine.

### Wine Spectator

2007 Malbec 90 points

### The Wine Advocate

2007, 2006 Malbec 89 points

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