

# ADELANTE

## OLD VINE MALBEC

### THE MALBEC GRAPE

The Malbec grape originated in France. It is the principal grape of the Cahors region in France and used as a blending grape in Bordeaux blends. It came to Argentina in the mid 1800's. Like Zinfandel in California, Malbec grew easily, made excellent wine, and became the wine of choice. Today by far Argentina is the largest producer of Malbec in the world and has popularized Malbec.

### WHAT MAKES ADELANTE STAND OUT - UNIQUE

In the price range of \$15-18 wines

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*This ADELANTE® Malbec originates from our single vineyard, Don Eugenio, in La Consulta, Valle de Uco, one of Mendoza's coolest and highly regarded grape growing regions*

<b>REGION:</b>	<b>La Consulta, Valle de Uco, Mendoza – a very highly rated area</b>
<b>VINEYARD:</b>	<b>73-year-old, self-rooted vines in alluvial sand and clay soils.</b>
<b>ELEVATION:</b>	<b>3,000 feet, making it one of coolest regions in Mendoza</b>
<b>YIELD:</b>	<b>2.5 tons per acre/42 hectoliters per hectare. Like high end Napa, Sonoma wines</b>

#### → STORY

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ADELANTE means going forward. We purchased the vineyard from the family of Eugenio Gioachini who originally planted it in 1946. The vineyard was ignored for many years and looked like it was ready to die. We saved an old vine vineyard, trellised it, and brought it back to life. Throughout its history the grapes were sold to cooperatives and disappeared into large blends. For the first in the vineyard's history, we made a single vineyard wine from the grapes: ADELANTE. We considered ourselves the second generation whose responsibility was to save and improve one of the vanishing old vine vineyards of Mendoza. When we hand it over the next generation, it will have been improved. ADELANTE!

#### → THE GRAPE GROWING

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We are in the process of converting to an organic vineyard. We have divided the vineyard into three sections: north, south and center. The soil composition and water retention vary in each section. We prefer the traditional system of flood irrigation over drip. Depending on the section of the vineyard, we use a combination of Guyot & Vertical trellising. We green harvest to control the yields and to mature the grapes earlier to attempt to reach our goal of 13.5%

#### → WINEMAKING

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We believe in the adage that wine is made in the vineyard. Minimal intervention is employed. We do a cold soak for three days, use native yeast, and follow with natural ML fermentation at a moderate temperature. Upon completion of ML fermentation, we add SO<sub>2</sub>, and then age for 12-18 months in 20% new 80% old French barrels.

#### → THE WINE:

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We are one of earliest in our area to pick as we wish to preserve the natural acidity, fresh blue fruit and spice that can be found in La Consulta Malbec. Our goal is balance over power along with concentration that stands up and compliments a wide a wide array of foods: meat dishes, pastas, and Mediterranean fare.

