

# Belasco de Baquedano

## 2004 AR QUENTOTA Old Vine Malbec



WINERY:	The Agrelo District of the Lujan de Cuyo region is considered one of the most important vineyard districts of Argentina - particularly optimum for Malbec. The 3,346 foot altitude offers outstanding natural conditions for producing premium wines. The fine-grained sandy soil is considered the best in the province. Warm days, offset by cool nights (plunging by as much as 45°F), create an extraordinary variance enhancing the richness of the wine's aroma/flavor and deepens the color. With very little rainfall, there is no shortage of water thanks to the proximity of the Andes. The vines are on 222 acres. They are 98 yrs old and exclusively for Old Vine Malbec.
DESCRIPTION:	AR QUENTOTA is "Cuyo's soul" in the language of the Huarpes Indians, the first inhabitants of Mendoza river valley's Cuyo region. The grapes are exclusively from original, French clones. This wine is lush, with juicy dark berry, plum and raisin flavors alongside deep toast and spice notes.
FERMENTATION:	5 days pre-fermentative cold; 10 days post-fermentative @ 28°C. The Argentine Malbec wines are unfiltered and unstabilized in the traditional artisan style to preserve subtle aromas and flavors, while promoting richness, body and color. Wines are gravity driven table to tank, using délestage (submerged cap) tanks in fermenting red wine with skins and seeds for excellent fruit, soft tannins and deep color. Bottles stored in a temperature and humidity-controlled lounge.
HARVEST:	By hand.
COOPERAGE:	Native yeast, 24°C, 6 days. 12 months in new French Oak Barrels; 12 months in bottle.
PRODUCTION:	2.4 tons/acre; 15,000 cases
ANALYSIS:	Alcohol 14.4%, T.A. 5.04 gm/l; pH 3.6, RS 3.09 gm/l

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