

# Belasco de Baquedano

## 2006 Swinto 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. "Swinto" is "Crow" in the language of the Huarpe Indians, the first inhabitants of the Mendoza river valley. 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 100 year old vines are on 222 acres - exclusively for Old Vine Malbec.
DESCRIPTION:	Brilliant deep garnet color, complex, darkly fruity and earthy on the nose, with a luscious palate of ripe red stone fruits and jams accented with spicy, toasty notes. Generously flavorful, dense and unfiltered, Swinto achieves an outstanding balance of Malbec's signature robust character and silky elegance. This wine is lush, with juicy dark berry, plum and raisin flavors alongside deep toast and spice notes.
HARVEST:	Hand harvested with meticulous selection of the best clusters to capture the greatest expression of the Malbec grape.
BLEND:	100% Malbec.
YIELD:	1.6 tons per acre
COOPERAGE:	7 days pre-fermentative cold, 20 days post-fermentative at 28 degrees C. Native yeast: 24-26 degrees C, 6 days. Malolactic fermentation for 3 months, and additional aging in the same French oak barrels for 15 months. 12 months in bottle.
VINTAGE:	April, 2006
ANALYSIS:	Alcohol: 14.9%, TA 5.77 g/l, VA .66 g/l. pH 3.5, RS 2.59 g/l, Free SO2 28 mg/l, Total SO2 76 mg/l

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