

Riglos Gran Malbec 2006

Alto Valle de Uco, Tupungato
Gualtallary, Mendoza



RIGLOS

Grown at 3,750 to 4,050 feet above sea level in Mendoza's Alto Valle de Uco, Riglos takes the name of the town where the founders' families first grew roots in Argentina. The estate was established in 2002 by Darío Werthein and Fabián Suffern under the guidance of Paul Hobbs.

Vineyard

The soils are of a duplex structure consisting of sandy loam over a layer of deep gravel. The site is blessed by a deep flowing aquifer fed by snowmelt from the Andes at a depth of nearly 600 feet which supplies the water for the irrigation system.

Malbec is the estate's dominant variety, occupying 39.73 of the 93 planted acres. The soils in these parts of the vineyard are characterized more by loam than by gravel, a configuration well suited to the variety.

Yield: 0.9 bottles per vine

Winemaking

The grapes were hand harvested during the second half of April, brought to the winery and immediately cooled to 37°F to fix the aromatics and coloring elements. They then went through a double selection process and were destemmed before going into tank for a cold soak at 46° to 50°F.

Fermentation was allowed to rise to a temperature of 81°F and total maceration time was 22 days.

The wine spent 21 months in Allier oak *barriques* of first use and was lightly fined, then bottled unfiltered in April of 2008.

Tasting Notes

This highly colored, velvet purple wine is a classic expression of Malbec, showing plum, currant and wild cherry aromas wrapped in nuances of chocolate and background notes of oak.

On the palate, red berry and dark stone fruit impressions dominate, set in a texture of silky, supple tannins and sweet, luscious fruit lifted by a fine, measured acidity.

The finish is long and succulent, ending on a ripe, plush note that invites another glass.