

BODEGA ENRIQUE FOSTER

(CARRODILLA, LUJAN DE CUYO, MENDOZA PROVINCE)

www.bodegafoster.com



In the center of the world's premier location for Malbec - Lujan De Cuyo, Mendoza, Argentina, we have built a state-of-the-art gravity-flow winery surrounded by 90-year old vines.

Our objective is nothing less than to produce the best Malbec in Argentina - which is to say the best in the world. No expense has been spared, from the latest vineyard management to the stainless-steel equipment and the new French and American oak barrels in the underground cellars. At each stage of winemaking, cranes and a multi-level freight elevator combine to move the wine without pumping, thus avoiding its detrimental effects on wine.

Construction on our cellars began by digging out a huge crater of more than 6000 cubic meters to create cellars which will accommodate up to 2000 barrels. The cellars were then totally buried under tons of earth and highly insulating pumice stone to assure a constant temperature and humidity ideal for the ageing of our Malbec without the use of air conditioning.

We buy our barrels of French oak from Seguin Moreau and Taransaud; we may introduce some American oak in the future.

Lorca Inspirado Red Blend 2013

CSPC# 826656

750mlx6

14.5% alc./vol.

Grape Variety	<i>Malbec, Syrah, Petit Verdot, Cabernet Sauvignon, Cabernet Franc</i>
Winemaker	Mauricio Lorca
Vineyards	Vista Flores, Uco Valley, Mendoza. Elevation at 1050m above sea level (3400 feet). Only 6,850 plants per hectare (2,600 per acre) with highly limited production of 6,500 bottles.
Harvest	Each cluster is hand selected. Only the highest quality grapes are used in the production of this wine.
Vinification/ Maturation	Fermentation takes place in 500 litre French and American oak barrels, followed by 18 months ageing in new French (85%) and American (15%) oak barrels.
Tasting Notes	Deep red colour, almost black. On the nose, complex, elegant and intense. Black fruits and spices combine with chocolate and vanilla, provided by its long ageing in barrels. Excellent body. Sweet and full in the mouth. Elegant, balanced, with round tannins. Long and persistent finish.
Serve with	Excellent with goat and sheep cheeses. Also great with grilled, spiced and smoked meats, curries and spicy foods, sauces with fruits, pepper and mushrooms. It also goes well with chocolate desserts and quince with mascarpone. Serve between 14°C -16°C
Scores/Awards	91 points - Luis Gutiérrez, Wine Advocate #245 - October 31, 2019
Reviews	<i>"There is also a 2013 Mauricio Lorca Inspirado Cabernet Franc, following the trend for Cabernet Franc in Argentina. There are spice and savory notes, reminiscent more of the time in barrel than the varietal, quite aromatic and showy, expressive and clean. The palate is medium-bodied and has fine-grained tannins. This was produced with grapes from Vista Flores in the Valle de Uco. 2,000 bottles were filled in April 2015."</i> - LG, Wine Advocate

