

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.

Los Barrancos Malbec 2017

CSPC# 826655

750mlx12

14.0% alc./vol.

Grape Variety	<i>100% Malbec</i>
Winemaker	Mauricio Lorca
Vineyards	Vista Flores, Uco Valley, Mendoza. Elevation at 1050m above sea level (3400 feet). Homogenous terroir, deep and permeable, consisting of sandy loam soil with river stones or gravel found at 2 metres deep (6 feet).
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg (40lb) during the last week of March and the first week of April. Limited production, one bottle per plant.
Vinification/ Maturation	After a rigorous selection, the grapes were fermented at 24°C for 8 days in small, temperature-controlled stainless-steel tanks. As a final point, this wine was aged in our underground cellars for 12 months in French and American oak barrels, and then stored in our cellars for 12 months in the bottle.
Tasting Notes	The colour is a deep violet red. Floral aromas are predominant, with a hint of menthol. Sweet on the palate at the beginning, long and full finish.
Serve with	Excellent with pasta and red meats. Serve between 14°C -16°C

