

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.

Reserva Malbec 2014

CSPC# 720016

750mlx12

14.4% alc./vol.

Chemical Analysis	Acidity: 4.91 g/l	pH: 3.70	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 60 years.		
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. The average vineyard production is 3.5 tons per acre/8.5 tons per hectare.		
Winemaker	Mauricio Lorca		
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 (90%) and American (10%) oak barrels, and 12 months in the bottle.		
Tasting Notes	This is a huge wine. It is deep red violet with dark fruit aromas, firm structure, full-bodied, long finish.		
Cellar	Drink 2016 onwards		
Serve with	Excellent with pasta and red meats. Serve between 14-16° C		
Production	150,000 bottles produced.		
Scores/Awards	93 points - Patricia Tapia, Descorchados Wine Guide, Chile - 2018		

