

| Limited Editio | on Malbec 2008 750mlx6 | 14.5% alc./vol. | | | |
|------------------------------------|--|--|---|---|--|
| | | - | | | |
| Chemical Analysis Grape Variety | Acidity: 5.30g/l | pH: 3.60 <i>100% Malbec</i> | Residual Sugar: | <1.8 g/l | |
| Vineyards | Average age of the vin | es is more than 72years. | | | |
| Harvest | | from our old vines with res | tricted production of | of 2.2. tons | FOSTER |
| | | and harvested in small plas | • | | AKOTN'I NA |
| Winemaker | Mauricio Lorca | | | | |
| Vinification/ | | n at 24º C for 8 days. Natura | l malolactic fermen | tation. | |
| Maturation | in small, temperature- | election, the grapes were cr controlled stainless-steel ta r for 15 months in new Frer | nks. Finally, this wir | ne was aged in | |
| Tasting Notes | | le Malbec with an extraordi of liquorice. The oak tannir | | - | FOSTER |
| Serve with | Delicious with rich spic salmon and chocolate. | ed dishes, strong cheeses, | roast or grilled mea | ts, tuna, | |
| Production | 12,600 bottles produce | ed. | | | MALBEC |
| Scores/Awards | 91 points - Luis Gutier | rez, Wine Advocate #212 - A | April 2014 | | EDICION LIMITADA |
| | - | ling, JamesSuckling.com - A | - | | LUIAN DE CUYO . MENDOZA PRODUCCION ARGENTINA LINA VINO TINTO |
| | | nzer's International Wine - | | | |
| Reviews | wines starting with the from Lujan de Cuyo ag muted and closed and well-married by the sp | me of the samples from Fos e impressive 2008 Limited Ed ed for 18 months in new Fre needed some time to start icy notes of the oak. The pa concentration, showing goo | dition Malbec, a pur ench oak barrels, wh showing its perfume late is medium to fu | re Malbec hich was ed aromas III-bodied with | |
| Reviews | | s and blackberries with hint. fruit density and firm tanniı n | | | |
| | coffee and smoke. Sw a medicinal licorice qu | currant and spices complen eet and pliant on entry, the ality to the black fruit flavoi ut not outstanding length." e Cellar | n slightly tart in the | middle, with | |



| on Malbec 2007 | | | | |
|--|---|--|--|--|
| 750mlx6 | 15.0% alc./vol. | | | |
| Acidity: 5.30g/l | pH: 3.60 <i>100% Malbec</i> | Residual Sugar: | <1.8 g/l | |
| Highly selected grapes | from our old vines with res | • | • | POSTR CONTR ANALYSIS |
| Mauricio Lorca | | | | |
| | - | | | |
| in small, temperature- | controlled stainless steel tai | nks. Finally, this win | e was aged in | |
| | | | e aroma, well- | FOSTER |
| | • | oast or grilled meat | ts, tuna, | |
| 12,600 bottles produce | ed. | | | MALBEC |
| • | | | | EDICION LIMITADA |
| around five tons per he demands some coaxing just a few swirls of the little pinched towards here, and it deserves, s Winemaker Mauricio L or over-ripeness and th approach to these win cutting short on fruit in | ectare. It is aged in new Fren g, but it offers some lovely ro glass. The palate is medium the finish, but there is paten ray, an hour decanting to let orca, told me that he doe herefore eschews bleeding to es, which display superb bal ntensity. (See also Mauricio' | nch oak for 15 mont ose petals and viole a-bodied with fine to tly very good fruit c t it bloom. Drink nov s not like excessive anks. I appreciate th ance and refinemen | hs. The nose ts scents with annins. It is a concentration v-2018. concentration ne thoughtful nt, without | INALE (GYO MUSCA BURG) E High riss into () |
| | 750mlx6 Acidity: 5.30g/l Average age of the vin Highly selected grapes 1kg per vine. Grapes at 2 nd week of April. Mauricio Lorca Alcoholic fermentation Following a rigorous se in small, temperature- our underground cellat the bottle. Deep ruby with violet to balanced, full bodied, se Delicious with rich spic salmon and chocolate. 12,600 bottles produce 90 points - Neal Martin "The 2007 Limited Edit around five tons per he demands some coaxing just a few swirls of the little pinched towards a here, and it deserves, se Winemaker Mauricio L or over-ripeness and th approach to these wind cutting short on fruit ir reviewed elsewhere in | 750mlx615.0% alc./vol.Acidity:5.30g/lpH:3.60 100% MalbecAverage age of the vines is more than 72years.Highly selected grapes from our old vines with res 1kg per vine. Grapes are hand harvested in small p 2 nd week of April.Mauricio LorcaAlcoholic fermentation at 24° C for 8 days. Natura Following a rigorous selection, the grapes were crup in small, temperature-controlled stainless steel tai our underground cellar for 16 months in new Fren the bottle.Deep ruby with violet reflections, intense cherry, B balanced, full bodied, soft elegant tannins, long-la Delicious with rich spiced dishes, strong cheeses, r salmon and chocolate.12,600 bottles produced.90 points - Neal Martin, Wine Advocate #203 - Oct "The 2007 Limited Edition Malbec is sourced from around five tons per hectare. It is aged in new Fren demands some coaxing, but it offers some lovely r just a few swirls of the glass. The palate is medium little pinched towards the finish, but there is pater here, and it deserves, say, an hour decanting to let Winemaker Mauricio Lorca, told me that he doe or over-ripeness and therefore eschews bleeding to approach to these wines, which display superb bal cutting short on fruit intensity. (See also Mauricio" reviewed elsewhere in this report.) | 750mlx615.0% alc./vol.Acidity:5.30g/lpH:3.60Residual Sugar: 100% MalbecAverage age of the vines is more than 72years.Highly selected grapes from our old vines with restricted production of 1kg per vine. Grapes are hand harvested in small plastic boxes of 18 k 2 nd week of April.Mauricio LorcaAlcoholic fermentation at 24º C for 8 days. Natural malolactic ferment Following a rigorous selection, the grapes were crushed, then ferment in small, temperature-controlled stainless steel tanks. Finally, this wind our underground cellar for 16 months in new French oak barrels, and the bottle.Deep ruby with violet reflections, intense cherry, blackberry, and spic balanced, full bodied, soft elegant tannins, long-lasting finish.Delicious with rich spiced dishes, strong cheeses, roast or grilled mean salmon and chocolate.12,600 bottles produced.90 points - Neal Martin, Wine Advocate #203 - October 2012"The 2007 Limited Edition Malbec is sourced from 70-year-old vines or around five tons per hectare. It is aged in new French oak for 15 mont demands some coaxing, but it offers some lovely rose petals and viole just a few swirls of the glass. The palate is medium-bodied with fine to little pinched towards the finish, but there is patently very good fruit of here, and it deserves, say, an hour decanting to let it bloom. Drink now Winemaker Mauricio Lorca, told me that he does not like excessive or over-ripeness and therefore eschews bleeding tanks. I appreciate th approach to these wines, which display superb balance and refinemer cutting short on fruit intensity. (See also Mauricio's own stunning range reviewed elsewhere in this report.) | 750mlx615.0% alc./vol.Acidity:5.30g/lpH:3.60Residual Sugar:<1.8 g/l100% Malbec100% MalbecAverage age of the vines is more than 72years.Highly selected grapes from our old vines with restricted production not exceeding 1kg per vine. Grapes are hand harvested in small plastic boxes of 18 kg during the 2 nd week of April.Mauricio LorcaAlcoholic fermentation at 24° C for 8 days. Natural malolactic fermentation.Following a rigorous selection, the grapes were crushed, then fermented for 8 days in small, temperature-controlled stainless steel tanks. Finally, this wine was aged in our underground cellar for 16 months in new French oak barrels, and 12 months in the bottle.Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish.Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.12,000 bottles produced.90 points - Neal Martin, Wine Advocate #203 - October 2012"The 2007 Limited Edition Malbec is sourced from 70-year-old vines cropped at around five tons per hectare. It is aged in new French oak for 15 months. The nose demands some coaxing, but it offers some lovely rose petals and violets scents with just a few swirls of the glass. The palate is medium-bodied with fine tannins. It is a little pinched towards the finish, but there is patently very good fruit concentration here, and it deserves, say, an hour decanting to let it bloom. Drink now-2018.Winemaker Maurici Lorca, told me that he does not like excessive concentration or over-ripeness and therefore eschews bleeding tanks. Lappreciate the thoughtful approach to these wines, which display superb balance and refinement, wit |



| Limited Edition | on Malbec 2006 | | | | |
|--|--|--|--|--|--|
| CSPC# 720017 | 750mlx6 | 15.0% alc./vol. | | | |
| Chemical Analysis Grape Variety Vineyards Harvest | Highly selected grapes | pH: 3.57 <i>100% Malbec</i> es is more than 70 years. from our old vines with re . Grapes are hand harvest March. | • | | |
| Winemaker Vinification/ Maturation | Following a rigorous se days in small, temperat | at 24º C for 8 days. Natur lection, the grapes were c ture-controlled stainless s nd cellar for 14 months in | rushed, then fermen teel tanks. Finally, th | ited for 8 is wine was | |
| Tasting Notes | | eflections, intense cherry, ied, soft elegant tannins, l | •••••• | e aroma, | ENRIQUE FOSTER |
| Serve with | Delicious with rich spic salmon and chocolate. | ed dishes, strong cheeses, | roast or grilled mea | ts, tuna, | |
| Production Scores/Awards Reviews | "Big ripe black cherry je coffee and orange com smooth, hot and very fe chocolate, graphite and | smondi, gismondionwine. am, black berry, peppery, s pote aromas with a touch resh palate. Big jammy, pe d kirsch flavours. Good tar sh. Only 2,000 6-packs ma | spicy, jammy, balsam of tobacco and ceda ppery, savoury, toba min management bu | nic, vanilla, ır. Rich, ripe, ıcco, vanilla, | MALBEC DICION LIMITADA Manager Constraints Manager Constraints Manager Constraints Manager Constraints Manager Constraints |



| SPC# 720017 | 750mlx6 | 15.0% alc./vol. | | | | |
|---|---|---|---|--|---|--|
| Chemical Analysis | Acidity: 5.44 g/l | pH: 3.57 | Residual Sugar: | <1.8 g/l | | |
| Grape Variety | | 100% Malbec | | | | |
| Vineyards | | nes is more than 70 years. | | | | |
| Harvest | • • • • • | s from our old vines with re | • | | FOSTE | |
| | | e. Grapes are hand harveste | ed in small plastic bo | oxes of 18 kg | ALGENTI | |
| | during the last week o | of March. | | | | |
| Winemaker | Mauricio Lorca | | | | | |
| Vinification/ | | n at 24º C for 8 days. Natur | | | | |
| Maturation | Following a rigorous selection, the grapes were crushed, then fermented for 8 | | | | | |
| | | ature-controlled stainless st | eel tanks. Our show | case Malbec. | | |
| | | | | | | |
| | • | w French oak barrels, and 1 | | | | |
| Tasting Notes | Deep ruby with violet | reflections, intense cherry, | blackberry, and spic | | | |
| - | Deep ruby with violet well-balanced, full bo | reflections, intense cherry, died, soft elegant tannins, lo | blackberry, and spic ong-lasting finish. | ce aroma, | ENRIC | |
| Tasting Notes Serve with | Deep ruby with violet well-balanced, full boo Delicious with rich spi | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, | blackberry, and spic ong-lasting finish. | ce aroma, | The second se | |
| Serve with | Deep ruby with violet well-balanced, full boo Delicious with rich spi- salmon and chocolate | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, | blackberry, and spic ong-lasting finish. | ce aroma, | FOST | |
| Serve with Production | Deep ruby with violet well-balanced, full boo Delicious with rich spi- salmon and chocolate 11,000 bottles produc | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, | blackberry, and spic ong-lasting finish. roast or grilled mea | ce aroma, | The second se | |
| Serve with | Deep ruby with violet well-balanced, full boo Delicious with rich spi salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, ced. Wine Advocate #184 - Aug | blackberry, and spic ong-lasting finish. roast or grilled mea | ce aroma, | FOST | |
| Serve with Production | Deep ruby with violet well-balanced, full boo Delicious with rich spi salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 | ce aroma, | FOST | |
| Serve with Production Scores/Awards | Deep ruby with violet well-balanced, full boo Delicious with rich spi salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti Top "69 Best Wines" | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 tator | ce aroma, ts, tuna, | FOST | |
| Serve with Production | Deep ruby with violet well-balanced, full boo Delicious with rich spir salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti Top "69 Best Wines" "The 2005 Limited Edi | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, ed. Wine Advocate #184 - Aug ina Wine Awards 2009 of Argentina - Austral Spect tion Malbec was blended fro | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 tator om two vineyards, 5 | ce aroma, ts, tuna, 3 years and | FOST | |
| Serve with Production Scores/Awards | Deep ruby with violet well-balanced, full boo Delicious with rich spir salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti Top "69 Best Wines" "The 2005 Limited Edi 90 years of age respect | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, wine Advocate #184 - Aug ina Wine Awards 2009 of Argentina - Austral Spect tion Malbec was blended fr ctively. It was aged for 16 m | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 tator om two vineyards, 5 onths in new French | ce aroma, ts, tuna, 3 years and 6 oak. Deep | FOST | |
| Serve with Production Scores/Awards | Deep ruby with violet well-balanced, full boo Delicious with rich spi salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti Top "69 Best Wines" "The 2005 Limited Edi 90 years of age respect purple-colored, it has | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, with a strong cherry, lo cheeses, with a strong cherry, lo cheeses, with a strong cherry, lo cheeses, with a strong cheeses, with | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 tator om two vineyards, 5 ronths in new French pasty new oak, leathd | ts, tuna, 13 years and 1 oak. Deep er, | The second se | |
| Serve with Production Scores/Awards | Deep ruby with violet well-balanced, full boo Delicious with rich spir salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti Top "69 Best Wines" "The 2005 Limited Edi 90 years of age respect purple-colored, it has underbrush, black che | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, ed. Wine Advocate #184 - Aug ina Wine Awards 2009 of Argentina - Austral Spect tion Malbec was blended fr ctively. It was aged for 16 m an expressive bouquet of to rry, and plum that jumps fro | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 tator om two vineyards, 5 onths in new French pasty new oak, leath om the glass. Mediu | ce aroma, ts, tuna, 3 years and n oak. Deep er, m-bodied | FOST | |
| Serve with Production Scores/Awards | Deep ruby with violet well-balanced, full boo Delicious with rich spir salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti Top "69 Best Wines" "The 2005 Limited Edi 90 years of age respect purple-colored, it has underbrush, black che with a sense of elegan | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, ed. Wine Advocate #184 - Aug ina Wine Awards 2009 of Argentina - Austral Spect tion Malbec was blended fr ctively. It was aged for 16 m an expressive bouquet of to erry, and plum that jumps fr acc, this Malbec has layers of | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 tator om two vineyards, 5 onths in new French pasty new oak, leathe om the glass. Mediu of savory black cherr | ce aroma, ts, tuna, 3 years and n oak. Deep er, m-bodied y fruit, plenty | FOST | |
| Serve with Production Scores/Awards | Deep ruby with violet well-balanced, full boo Delicious with rich spir salmon and chocolate 11,000 bottles produc 91 points - Jay Miller, Silver Medal - Argenti Top "69 Best Wines" "The 2005 Limited Edi 90 years of age respect purple-colored, it has underbrush, black che with a sense of elegan of spice notes, good in | reflections, intense cherry, died, soft elegant tannins, lo ced dishes, strong cheeses, ed. Wine Advocate #184 - Aug ina Wine Awards 2009 of Argentina - Austral Spect tion Malbec was blended fr ctively. It was aged for 16 m an expressive bouquet of to rry, and plum that jumps fro | blackberry, and spic ong-lasting finish. roast or grilled mea 2009 tator om two vineyards, 5 onths in new French tasty new oak, leath om the glass. Mediu of savory black cherr and acidity, and a 45-3 | ce aroma, ts, tuna, 3 years and n oak. Deep er, m-bodied y fruit, plenty second, pure | FOST | |