



PAST VINTAGES

Limited Edition Malbec 2008

CSPC# 720017

750mlx6

14.5% alc./vol.

Chemical Analysis	Acidity: 5.30g/l	pH: 3.60	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 72years.		
Harvest	Highly selected grapes from our old vines with restricted production of 2.2. tons per acre. Grapes are hand harvested in small plastic boxes of 18 kg during the 2 nd week of April.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Alcoholic fermentation at 24º 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 15 months in new French oak barrels, and 8 months in the bottle.		
Tasting Notes	An elegant, deep purple Malbec with an extraordinary bouquet of cherry, blackberry and a trace of liquorice. The oak tannins are completely integrated.		
Serve with	Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Production	12,600 bottles produced.		
Scores/Awards	91 points - Luis Gutierrez, Wine Advocate #212 - April 2014 91 points - James Suckling, JamesSuckling.com - August 1, 2014 89 points - Stephen Tanzer's International Wine - 2014		
Reviews	<i>"I was unlucky with some of the samples from Foster, so I ended up tasting only two wines starting with the impressive 2008 Limited Edition Malbec, a pure Malbec from Lujan de Cuyo aged for 18 months in new French oak barrels, which was muted and closed and needed some time to start showing its perfumed aromas well-married by the spicy notes of the oak. The palate is medium to full-bodied with fine tannins and good concentration, showing good freshness. Drink 2014-2018."</i> - LG, Wine Advocate		
Reviews	<i>"Aromas of blueberries and blackberries with hints of spices follow through to a full body, with serious fruit density and firm tannins. Still needs time to soften. Better in 2015."</i> - JS, JamesSuckling.com		
	<i>"Red-ruby. Aromas of currant and spices complemented by French oak tons of coffee and smoke. Sweet and pliant on entry, then slightly tart in the middle, with a medicinal licorice quality to the black fruit flavors. Finishes with a touch of fresh herbs and very good but not outstanding length."</i> - ST, International Wine Cellar		





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Limited Edition Malbec 2007

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750mlx6

15.0% alc./vol.

Chemical Analysis	Acidity: 5.30g/l	pH: 3.60	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 72years.		
Harvest	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.		
Winemaker	Mauricio Lorca		
Vinification/	Alcoholic fermentation at 24º C for 8 days. Natural malolactic fermentation.		
Maturation	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.		
Tasting Notes	Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish.		
Serve with	Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Production	12,600 bottles produced.		
Scores/Awards	90 points - Neal Martin, Wine Advocate #203 - October 2012		
Reviews	<i>"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 Mauricio Lorca, ... told me that he does not like excessive concentration or over-ripeness and therefore eschews bleeding tanks. I appreciate the thoughtful approach to these wines, which display superb balance and refinement, without cutting short on fruit intensity. (See also Mauricio's own stunning range of wines reviewed elsewhere in this report.)</i> - NM, Wine Advocate		





PAST VINTAGES

Limited Edition Malbec 2006

CSPC# 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	Average age of the vines is more than 70 years.		
Harvest	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 last week of March.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Alcoholic 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 14 months in new French oak barrels, and 12 months in the bottle.		
Tasting Notes	Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish.		
Serve with	Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Production	11,000 bottles produced.		
Scores/Awards	90 points - Anthony Gismondi, gismondionwine.com - February 15, 2012		
Reviews	<i>"Big ripe black cherry jam, black berry, peppery, spicy, jammy, balsamic, vanilla, coffee and orange compote aromas with a touch of tobacco and cedar. Rich, ripe, smooth, hot and very fresh palate. Big jammy, peppery, savoury, tobacco, vanilla, chocolate, graphite and kirsch flavours. Good tannin management but hot and very jammy on the finish. Only 2,000 6-packs made."</i> - AG, gismondionwine.com		





PAST VINTAGES

Limited Edition Malbec 2005

CSPC# 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	Average age of the vines is more than 70 years.		
Harvest	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 last week of March.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Alcoholic fermentation at 24º 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. Our showcase Malbec. Aged 14 months in new French oak barrels, and 12 months in the bottle.		
Tasting Notes	Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish.		
Serve with	Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Production	11,000 bottles produced.		
Scores/Awards	91 points - Jay Miller, Wine Advocate #184 - Aug 2009 Silver Medal - Argentina Wine Awards 2009 Top "69 Best Wines" of Argentina - Austral Spectator		
Reviews	<i>"The 2005 Limited Edition Malbec was blended from two vineyards, 53 years and 90 years of age respectively. It was aged for 16 months in new French oak. Deep purple-colored, it has an expressive bouquet of toasty new oak, leather, underbrush, black cherry, and plum that jumps from the glass. Medium-bodied with a sense of elegance, this Malbec has layers of savory black cherry fruit, plenty of spice notes, good integration of oak, tannin, and acidity, and a 45-second, pure finish. Give it 3-4 years of additional cellaring and drink it from 2013 to 2025."</i> - JM, Wine Advocate		

