



PAST VINTAGES

Reserva Malbec 2011

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.		
Serve with	Excellent with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Cellar	Drink 2014 onwards		
Production	150,000 bottles produced.		





PAST VINTAGES

Reserva Malbec 2010

CSPC# 720016

750mlx12

14.2% alc./vol.

Chemical Analysis	Acidity: 5.30 g/l	pH: 3.65	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.		
Serve with	Excellent with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Cellar	Drink 2013 onwards		
Production	100,000 bottles produced.		





PAST VINTAGES

Reserva Malbec 2008

CSPC# 720016

750mlx12

14.2% alc./vol.

Chemical Analysis	Acidity: 5.10 g/l	pH: 3.72	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 during the last week of March and the first week of April. The average vineyard production is 3.48 tons per acre/8.5 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	After a rigorous selection, the grapes were fermented 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 9 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.		
Serve with	Excellent with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.		
Cellar	Drink 2012 onwards		
Production	95,000 bottles produced.		
Scores/Awards	88 points - Anthony Gismondi, gismondionwine.com - February 15, 2012 86 points - Neal Martin, <i>Wine Advocate</i> #203 - October 2012		
Reviews	<i>"Liquorice, smoky, black pepper, black plum, spicy, vanilla aromas. Ripe, round, rich and supple with juicy acidity. Black cherry jam, kirsch, chocolate, violet, peppery, savoury, vanilla flavours. A supple, juicy style that is ready to drink."</i> - AG, gismondionwine.com		
	<i>"The 2008 Malbec Reserva is sourced from 60-year-old vines in Vistalba and is aged for 12 months in 90% French and 10% American oak. It has a relatively simple bouquet with macerated dark cherries and loganberries and remains tight-lipped despite coaxing. The palate is medium-bodied with a savory entry. It is well-balanced with chalky tannins, although there is some attenuation towards the bitter finish. Drink now."</i> - NM, <i>Wine Advocate</i>		





PAST VINTAGES

Reserva Malbec 2007

CSPC# 720016

750mlx12

14.2% alc./vol.

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 during the last week of March and the first week of April. The average vineyard production is 3.48 tons per acre/8.5 tons per hectare.
Winemaker	Mauricio Lorca
Vinification/ Maturation	Estate grown and bottled 100% Malbec made of selected grapes from old vines with a production limited to 8.5 tons per hectares. After a rigorous selection, the grapes were fermented 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 9 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.
Serve with	Excellent with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.
Production	90,000 bottles produced.
Scores/Awards	90 points - Jay Miller, Wine Advocate #192 - December 2010 89 points - Stephen Tanzer's International Wine Cellar - Jan/Feb 2010 85 points - Michael Schachner, Wine Enthusiast - March 1, 2011 84 points - James Molesworth, Wine Spectator - Web Only 2010
Reviews	<p><i>"The 2007 E. Foster Reserva is 100% Malbec sourced from old vines of 50+ years and aged for 12 months in 30% new French and American oak before bottling without fining and filtration. It reveals an excellent bouquet of cedar, tobacco, spice box, lavender, and black cherry that jumps from the glass. Medium-bodied with an elegant personality, this is a sweetly-fruited, spicy, easygoing Malbec for enjoying over the next 6-8 years."</i> - JM, Wine Advocate</p> <p><i>Slightly high-toned, with red currant and cherry fruit flavors that pick up a slightly raised edge on the finish. Drink now. 1,000 cases imported.</i> - JM, Wine Spectator</p> <p><i>"Red-ruby. Enticing aromas of dark berries, licorice, graphite and spices, lifted by a peppery nuance. Sweet, dense and fine-grained, with lovely spicy, peppery lift giving the mid-palate a light touch. Finishes suave and peppery, with a juicy quality that will make it flexible at the dinner table."</i> - ST, International Wine Cellar</p> <p><i>"Slightly sharp and herbal upon first impression, with green herb and field-like aromas along with rubbery, earthy black fruit. The palate is mulled and a touch edgy, with herbal, lightly stemmy berry flavors. Decent as a whole, but sort of sharp, herbal and stemmy for a higher-end wine."</i> - MS, Wine Enthusiast</p>





PAST VINTAGES

Reserva Malbec 2006

CSPC# 720016

750mlx12

14.7% alc./vol.

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 during the last week of March and the first week of April. The average vineyard production is 3.48 tons per acre/8.5 tons per hectare.
Winemaker	Mauricio Lorca
Vinification/ Maturation	Estate grown and bottled 100% Malbec made of selected grapes from old vines with a production limited to 8.5 tons per hectares. After a rigorous selection, the grapes were fermented 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 9 months in the bottle.
Tasting Notes	The purple-colored malbec offers an attractive bouquet of cedar, mineral, plum, and blueberry. This leads to a forward wine with some elegance, good depth, and a pure finish. It will evolve for several years and provide prime drinking from 2011 to 2020.
Serve with	This is a huge wine so it is excellent with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.
Production	60,000 bottles produced.
Scores/Awards	90 points - Jay Miller, Wine Advocate #184 - Aug 2009 16 points - Jancis Robinson, JancisRobinson.com - June 18, 2009
Reviews	<i>"The 2006 Reserva Malbec is a blend of two vineyards, 53 years and 90 years old respectively. It, too, spent 12 months in 40% new French oak. Purple-colored, it displays an expressive perfume of balsam wood, leather, underbrush, spice box, and black cherry. Smooth-textured and suave on the palate, it has loads of savory black fruit and spice notes, excellent concentration, and a lengthy, fruit-filled finish. Cellar it for 2-3 years and drink it from 2011 to 2021."</i> - JM, Wine Advocate <i>"Heady treacle toffee nose. Not too deep a crimson. Very sweet and a little more like traditional Argentine red than most - ie a hint of syrup - but lots of oomph, just not a lot of subtlety. Finishes a little short."</i> - JR, JancisRobinson.com

