

CANAL FLORES 2010

Malbec

Finca Calle Cobos Perdriel, Lujan de Cuyo



Varietal Composition 90% Malbec, 10% Cabernet Sauvignon

Vintage 2010

Harvest date Hand harvested on April 6th (Malbec) and April 7th (Cabernet Sauvignon)

Vineyard Sourced exclusively from Calle Cobos vineyard, at the foot of the Andes mountains (altitude

of 980 meters, or 3225 feet).

Appellation Perdriel, Lujan de Cuyo, Mendoza.

Vineyard Age 100 years. Malbec vineyard planted in 1910, according to the Instituto Nacional de

Vitivinicultura documented registers. Cabernet Sauvignon planted in 1992.

Soil Upper strata of sand and clay on the surface, and 2 meters and deeper also gravel and

stone. Low nutrient soils ideal for high quality grapes. Flood irrigation with fresh snow-melt water from the Andes mountains, which flows through the vineyard in the Canal

Flores channel.

Growing season Warm summer with above average temperatures, from February on temperatures came

down to average, with low humidity and increased sunlight intensity. The end of summer and start of autumn brought dry weather, slightly cooler days and sunny skies that yielded

perfect ripening conditions.

Yield Average of 1,5 kg per plant and 6-8 tons per hectare (or 3 pounds per plant and 2,5-3 tons

per acre) from the low yielding 100 year old Malbec vines.

Alcoholic fermentation Fermented in small 400 kg bins, to maximize extraction of color, aroma and flavor.

Malolactic fermentation Fermented in new French oak barrels.

Barrel aging 11 months in new French oak barrels (100% new).

Bottling April 2011; unfined and unfiltered.

Tasting notes Deep color intensity, with deep purple bursting through a dense red core. On the nose

elegant and fresh notes of plums and black fruit, roasted coffee bean and tobacco tones from the barrel aging. On the palate, it becomes broad and large with ripe, silky and elegant tannins and a viscous, concentrated freshness and consistency from entry to finish.