



Familia Langley
RESERVA

AGRELO IMPORTS

Agrelo Imports is the exclusive importer for
Urraca Wines in the USA



NAME URRACA FAMILIA LANGLEY RESERVA

VINTAGE 2005

BLEND 36% Malbec, 36% Cabernet Sauvignon,
17% Cabernet Franc, 11% Merlot

APPELLATION Agrelo, Luján de Cuyo, Mendoza,
Argentina

COOPERAGE New French & American Oak

AGED 18 months

AGING POTENTIAL Drink 2012 - 2025

TASTING NOTES

Purple colored, offers notes of pain grille, mineral, damp earth, spice box, cassis, black cherry, plum sauce, raisin, nuanced aromas of spice and sandalwood. Silky texture.

The palate is round on the outside, outstanding depth and concentration, a mouth filling wine.

Good integration of oak, tannin, acidity and zest, a lengthy finish. This wine will last for several years.

VINEYARD NOTES

Mendoza is the most renowned wine-growing region in Argentina for its perfect combination of soil and altitude, resulting in small grapes with concentrated flavor, color and tannins.

The 3000 foot elevation of Urraca's 117 acre Vineyard located at the base of the Andes provides warm temperatures during the day and cool temperatures at night, resulting in a long and dry growing season ideal for grapes.

The runoff from the snowmelt from the Andes provides irrigation through "acequias" (ancient) canals to our vineyards. We use an old method of flood irrigation throughout our entire 30 year old vineyard to supply our vines grown on high trellis.

Harvest season is between the months of February and April depending on the grape variety and seasonal climate changes. 5500 plants per hectar, yield is 8000 kgs per hectar.

WINEMAKING NOTES

Urraca's Wines are all single vineyard-wines. We only produce one top quality level grape. Our grapes are hand harvested in baskets, transported in 20kg bins to be handsorted at the winery. Our wines are barrel aged. We use new or second use barrels only. Our wines are selections from American and French Oak. We use steeltanks for fermentation and barrels for aging.

FOOD PAIRINGS

This very Bordeaux styled blend pairs itself very well with roasts, sweetbread, spicy cheeses, game, and most red meats and charcuterie.

SCORE

91

Robert Parker

91

Wine Enthusiast

90

Wine & Spirits

Wine Information

- > Bottles produced: 5300
- > Pre-Fermentation: 24 hrs @ 8°C
- > Fermentation: 7-15 days at 22°C-26°C at controlled temperature, pump over.
- > Maceration Period: 7-15 days in contact with its solid parts.
- > Malolactic Fermentation:
- > Alcohol: 14.5% by volume
- > pH: 3.5 g/l
- > TA: 5.5 g/l
- > Residual Sugar: 2.8 g/l

Wine Making team

- > Walter Bressia, Wine maker
- > Marcelo Cazzasa, Viticulturist and team member with Michel Roland
- > Jean-Pierre Bieri, General Manager

Contact Information

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