



*Familia Langley*  
RESERVA

AGRELO IMPORTS

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



**NAME** URRACA FAMILIA LANGLEY RESERVA

**VINTAGE** 2007

**BLEND** 50% Merlot, 30% Malbec, 20% Cabernet Sauvignon

**APPELLATION** Agrelo, Luján de Cuyo, Mendoza, Argentina

**COOPERAGE** New French & American Oak

**AGED** 18 months

**AGING POTENTIAL** Drink 2013 - 2022

### TASTING NOTES

Purple-colored, it delivers a complex perfume of toasty new oak, graphite, violets, incense and assorted black fruits. Medium-bodied, on the palate it sports an elegant personality, excellent depth succulent flavors and a long, pure finish. Give it another 3-4 years to fully blossom and drink it from 2013-2022.

Good integration of oak, tannin, acidity and zest, a lengthy finish. Long aging potential.

### 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 Saint-Émilion styled blend pairs itself very well with roasts, sweetbread, spicy cheeses, game, and most red meats and charcuterie.

### SCORE

91

Robert Parker

### Wine Information

- > Bottles produced: 7800
- > 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: 13.7% by volume
- > pH: 3.5 g/l
- > TA: 5.3 g/l
- > Residual Sugar: 2.7 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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