



MALBEC

AGRELO IMPORTS

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



NAME URRACA MALBEC

VINTAGE 2008

VARIETAL 100% Malbec

APPELLATION Agrelo, Luján de Cuyo, Mendoza,
Argentina

COOPERAGE New French & American Oak

AGED 12 months

AGING POTENTIAL Drink 2010 - 2020

TASTING NOTES

Ripe and rich, but stylish, with a big core of plum sauce and fig paste flavors woven with a hint of grilled mesquite. Black tea, licorice and toast frame the dense, but polished and well balanced finish. Drink now through 2020.

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 11,000 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 Argentinean Malbec pairs well with hard cheeses, salty foods, pasta and grilled red meats. A perfect match for Argentinean "Asado" (BBQ).

Its smoothness makes it also ideal for appetizers.

SCORE

90

Wine Spectator

89

Robert Parker

Wine Information

- > Bottles produced: 12000
- > 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: 14.6% by volume
- > pH: 3.5 g/l
- > TA: 5.2 g/l
- > Residual Sugar: 2.3 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

Agrelo Imports - PO BOX 3180
Agoura Hills, CA 91376 , USA
(310) 397-0341
info@agreloimports.com

www.urracawines.com