



Primera

AGRELO IMPORTS

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



**NAME** URRACA PRIMERA RESERVA

**VINTAGE** 2006

**BLEND** 66% Malbec, 31% Merlot, 3% Cabernet Franc

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

**COOPERAGE** New French & American Oak

**AGED** 18 months

**AGING POTENTIAL** Drink 2010 - 2020

### TASTING NOTES

Purple in color, the wine is Port-like with aromas of violets, black cherry and cassis.

It has very good depth, ripe fruit. Deep, tight core with firm tannins. The fruit is ripe, bright and fresh.

Liquorice, tobacco and notes of ripe, spicy plums.

### 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 hectare, yield is 8000 kgs per hectare.

### 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 with a touch of Merlot pairs well with hard cheeses, salty foods, pasta and grilled red meats. A perfect match for Argentinean "Asado" (BBQ)

### SCORE

89+

Robert Parker

### Wine Information

- > Bottles produced: 13000
- > 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: 3.52 g/l
- > TA: 5.56 g/l
- > Residual Sugar: 2.24 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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