

# AARONAP CELLARS

## 2013 MALBEC “TWO VALLEYS”



**Price: \$21.00**

### **Wine Summary:**

Once widely planted in France, Malbec has found a new home in South America. The dry coastal wine growing regions of Chile offer an optimal environment to grow Malbec, where it can be planted on its own roots for full varietal expression. We blend Malbec from two of Chile's premier wine regions to produce an elegant dry red wine.

### **Tasting Notes:**

Ruby red in color. Seductive aromas of black plum, blackberries, woodsmoke, & black truffle invite you in. Broad mouthfeel with pleasant acidity & black pepper on the finish.

**Aging Potential:** Drink now through 2020.

### **Technical Data:**

*Varietal Composition:* 88% Malbec, 8% Cabernet Sauvignon, 4% Petite Verdot

*Appellation:* 66% Curico Valley and 34% Colchagua Valley, Chile

*Aging Protocol:* 12 months in 1 year old American and American/French Hybrid barrels. Bottle aged for an additional 9 months.

*Alcohol by volume:* 13.1%                      *pH:* 3.70                      *Production Volume:* 674 bottles

*Appellation:* 66% Curico Valley and 34% Colchagua Valley, Chile

### **Vintage and Production Notes:**

The 2012-2013 growing season in Chile was one of the coolest vintages in the past decade. Fortunately, the centrally located Curico & Colchagua Valleys were spared the severe December rainstorms that ravaged regions to the north and south. The cool growing season resulted in slow ripening of the grapes, and, consequently, lower alcohol levels, lighter tannins, and more elegant aromatics.

In the winery, the grapes from each region were fermented separately, with vigorous punchdowns and powdered oak additions to control herbaceous flavors. The Curico Valley Malbec was aged in a 1 year old American oak barrel, while the Colchagua Malbec was aged in a hybrid barrel with American oak staves and French oak heads. After blending together, a small amount of cabernet sauvignon and petite verdot was added to emphasize the dark fruit aromas and tannic structure.