

CRU D'EXCEPTION

MALBEC



During the 1990s, “vins de garage” or “garage wines” emerged in the Bordeaux landscape with the following characteristics: made from highly concentrated grapes from a micro terroir with very low yields due to early thinning.

They are vinified in a garage in tailormade tanks or small scale foudres per a detailed protocol. Designed as perfumes, these wines are concentrated, complex and have high aging potential. In 2000, Familia Deicas began to produce varietal wines of this same “haute couture” style, which is how the Cru d'Exception line was born.

LIMITED YIELD IN THE VINEYARD....

To make the Cru d'Exception Malbec, a terroir was chosen at the base of the Andes foothills, in the Lujan de Cuyo region of Mendoza, Argentina. The over 100 year old estate has sandy loam soil and offers ideal conditions to grow perfectly balanced grapes in terms of acidity, sugar, tannins and aromas. Production is limited to a yield of just 4,000 kg per hectare.

...FOR A PRECISE PRODUCTION

The selected clusters are transported to the winery in 12 kg crates and are shelled by hand. The grapes are then inspected one by one and transferred in small trays to a 50-hectoliter foudre in the basement of the small winery. A cold maceration of the whole grapes is carried out over the next few days without the addition of yeasts.

When the natural yeasts of the grape begin fermentation, the pigeages are intensified. This consists of mixing the grapes with the fermenting must, always manually. The maceration process continues for two or three more weeks once the alcoholic fermentation has finished, obtaining a considerable extraction of the polyphenols from the skin and seeds.

The wine is racked in unused French oak barrels, where the malolactic fermentation occurs. Aged in the same barrels for a period of 18 to 24 months to complete the production process.

Finally, per the most traditional practices, the wine is bottled unfiltered and without any finishing treatments.

TASTING NOTES

The Cru d'Exception Malbec stands out for its intense color and deep purple tones. The nose reveals notes of jammy red fruits and aromas of plum, black cherries, raisins and spices which unfurl on a backdrop of anise

The entrance is forceful, voluminous and with firm tannins on the palate. Its considerable acidity announces and underpins long aging.

Recommended to serve at a temperature of 13 to 17°C (55 - 63°F) to enjoy between 16 and 20°C (60 - 68°F). Decantation is recommended an hour before serving.

