

MALBEC CABERNET SHIRAZ 2006

Argentina – The Land of Silver

In Mendoza, high altitude vineyards soak up the bright sunshine and clearest glacial melt-water from the Andes. These unique conditions and our years of winemaking experience allow us to bring you this carefully handcrafted wine.

Artesano de Argento is a handcrafted range of wines inspired by Argentina's strong cultural and historical links to silver. From the early 18th Century, artisans fashioned spurs, stirrups, buckles, asado knives and mate pots from Argentine silver as a way for the gaucho to carry his wealth.

Made with typical Argentine passion, using only the best quality grapes from the Uco Valley, Artesano de Argento bears all the hallmarks of a uniquely Mendozaan wine.

Tasting Note

Artesano de Argento Malbec-Cabernet-Shiraz has a lively nose initially showing notes of raspberry before evolving into complex aromas of black pepper, licorice and chocolate. Flavours on the palate of plum, blackcurrant, raspberry and tobacco are soft and elegant with a balanced acidity and medium body. The finish is long and smoky with round tannins.

<i>Varietal Composition</i>	50% Malbec, 25% Cabernet Sauvignon, 25% Shiraz
<i>Region</i>	Uco Valley (West Valley), 1100-1300m above sea level
<i>ABV</i>	13.7%
<i>Fermentation</i>	7 days fermentation and 18 days maceration in French oak barrels
<i>Oak</i>	12 months ageing and malolactic fermentation in American (60%) and French (40%) oak barrels
<i>Residual Sugar</i>	2.2g/L
<i>Acidity/pH</i>	5.5 g/L, 3.73 pH
<i>Winemaker</i>	Silvia Corti and Gerardo Cirrincione

