**Agostino Finca Malbec**

<table>
<thead>
<tr>
<th>Vintage</th>
<th>2010</th>
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<tbody>
<tr>
<td>Variety</td>
<td>100% Malbec</td>
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<tr>
<td>Origin of the grapes</td>
<td>Our own vineyards located in Barrancas, Maipú (50%) and La Consulta, Uco Valley (50%).</td>
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| Harvest   | . Second two weeks of March in Barrancas.  
|           | . First two weeks of April in La Consulta. |
| Yield per hectare | 7500 kg        |
| Vine-growing | High trellis system. Topping and leaf thinning.  
| Wine-making process | Cold skin maceration for 72 hours. Traditional fermentation, with daily overpumpings for the first 7 days. Malolactic fermentation. |
| Oak aging | The wine is aged in French oak barrels for 10 months. Then aging in bottle for 6 months. |
| Tasting Notes | It has a deep violet color, delightful and bright. On the nose, there is a red fruit explosion with a hint of vanilla and coffee. On the palate, it is an intense wine, deep flavored, with good structure and long finish. |

Alcohol: 13.8%