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**VIÑA ALICIA LAS COMPUERTAS**


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**MALBEC**


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**VIDES.** 100% Malbec.

**UBICACIÓN DEL VIÑEDO.** “Viña Alicia” Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1.300 metros sobre el nivel del mar. 15 hectáreas de 150 años.

**CLIMA.** Templado a cálido durante el día y frío durante la noche.

**SUELO.** Franco y franco arenoso, calizo bien permeable, con piedras en profundidad.

**RIEGO.** Superficial, con agua de las montañas.

**CULTIVO.** Se realiza de forma natural, sin agregados de fertilizantes, herbicidas o insecticidas.

**PODA.** Doble Guyot.

**DENSIDAD DE PLANTACIÓN.** 5.000 vides por hectárea.

**PRODUCCIÓN.** 35 hectolitros por hectárea.

**COSECHA.** A mano, en cajas de 10-12 kilos.

**TEMPERATURA DE FERMENTACIÓN.** 26-28°C.

**TIEMPO TOTAL DE MACERACIÓN.** 20 días.

**FERMENTACIÓN MALOLÁCTICA.** Barricas nuevas de roble francés.

**CRIANZA.** 12 meses.

**ESTIBA.** 12 meses.

**NOTA DE CATA.** Es un vino de color violáceo, alcohólicos, susceptible de envejecer muy bien.

Tiene un dejo dulzón y especiado. Con el tiempo ofrece mayor complejidad y profundidad de aromas. Tiene una combinación de fruta fresca, dulzura y sutileza y hasta algo de piedra y minerales. Moka, higos, miel y guindas. Es de sabor preciso y contundente que llena la boca con elegancia.

**VINES:** 100% Malbec.

**VINEYARD LOCATION:** “Viña Alicia” vineyard . Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1300 m above the level of the sea. 15 hectares, 150 years old vines.

**CLIMATE:** Warm during the day and cool at night.

**SOIL:** Clay and limestone.

**IRRIGATION:** Natural surface irrigation from mountains water.

**VINEYARD MANAGEMENT:** Without use of fertilizers, herbicides or insecticides.

**PRUNING:** Double Guyot System.

**VINEYARD DENSITY:** 5.000 plants per hectare.

**PRODUCTION:** 40 hectoliters per hectare.

**HARVEST:** This is manually performed, using 10-12 kilo plastic cages.

**FERMENTATION TEMPERATURE:** 26-28 °C.

**MACERATION:** The process takes 20 days.

**MALOLACTIC FERMENTATION:** New French oak barrels.

**BARREL AGING:** 12 months.

**WINERY BOTTLE STORAGE:** 12 months.

**TASTING NOTES:** The wine is saturated purple in color with good alcohol and tannin structure. It is capable of aging well. There is a hint of sweetness and spices which when to a complexity of flavors and a great depth of aromas. On the palate there are layers of dark berry fruit with subtle hints of stone and minerals. On the finish rich flavors of mocha, figs, honey and dark cherries abound and give way to an elegant, precise finish.

## VIÑA ALICIA AWARDS

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**ROBERT PARKER.** 2007. Viña Alicia. Malbec.

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A Malbec Dry Red Table wine from Mendoza, Argentina.

**Source:** eRobertParker.com # 184. Aug 2009. **Reviewer:** Jay Miller.

**Rating:** 93 points. **Maturity:** Drink 2012 - 2022.

The 2007 Malbec, sourced from ungrafted vines with an average age of over 100 years. It was aged for 12 months in new French oak. A glass-coating opaque purple color, it displays a brooding nose of wood smoke, graphite, spice box, black cherry, and plum. Medium- to full-bodied, dense opulent, and rich on the palate, it has incipient complexity, superb grip and concentration, and a lengthy finish. It will benefit from 3-4 years of additional cellaring and offer prime drinking from 2012 to 2022.




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**ROBERT PARKER.** 2006. Viña Alicia. Malbec.

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A Malbec Dry Red Table wine from Mendoza, Argentina.

**Source:** Wine Advocate # 180. Dec 2008. **Reviewer:** Jay Miller.

**Rating:** 92 points. **Maturity:** Drink: 2011 - 2026.

The 2006 Malbec was aged for 16 months in new French oak. The nose reveals pain grille, Asian spices, cassis, black currants, and black cherry leading to an opulent Malbec with layered fruit, serious depth and concentration, enough structure to evolve for 4-6 years, and a 45-second finish. Viña Alicia's portfolio is impressive.




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**STEPHEN TANZER.** 2005. Viña Alicia. Malbec.

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**Rating:** 92 points.

Ruby-red. Musky blackberry and smoky oak on the nose, with complicating notes of minerals and herbs. At once full and suave, with succulent acidity framing the sweet black fruit flavors. This is wonderfully broad and rich, with superb smoky depth. Finishes with sweet, fine-grained tannins and superb length.




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**STEPHEN TANZER.** 2007. Viña Alicia. Malbec.

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A Malbec Dry Red Table wine from Mendoza, Argentina.

**Rating:** 91 points.

This went through its malolactic fermentation in French barriques Bright ruby-red. Subdued but pure aromas of dark berries, smoke and licorice. Then suave, silky and seamless on the palate, with lovely inner-mouth perfume to the black raspberry and smoke flavors. In a rather restrained and subtly complex style, with no easy sweetness showing today. Finishes with plenty of grip and flavor intensity. Give this urbane malbec at least a year or two in the cellar.




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*Decanter Wine Day, Curitiba 27/06/2013.*

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