

DON MIGUEL GASCÓN
GASCÓN
ARGENTINA
EST. 1884

Don Miguel Gascón® 2016 Malbec

About the Wine:

A classic expression of Argentina's signature grape, our Don Miguel Gascón Malbec is full-bodied with intense aromas of dark fruit and spice. Fresh flavors of blackberry, blueberry and plum swirl through the wine, weaving together with layers of black spice and a hint of chocolate. The plush tannins create a lushly luxurious mouthfeel and a long, velvety finish filled with spice from the finely integrated oak.

About the Region:

Mendoza is a high-desert wine region at the foot of the Andes Mountains along the western edge of Argentina, where Don Miguel Gascón Malbec is the longest continually operation winery. Mendoza's valleys, with elevations ranging up to 5,000 feet, have a multitude of distinct microclimates. The high altitudes of our Uco Valley vineyards are among the most unique sites in the world and our grapes developed thicker skins to protect against the powerful sun, delivering extraordinary color, body, aroma, flavor and structure. Equally important, the nighttime drop in temperature is dramatic—sometimes more than 50 degrees—and creates the ideal structure for the rich fruit with an elegant balance of acidity and tannin.

Viticulture Notes:

The 2016 Mendoza growing season included uncommonly wet and cold conditions, creating a number of challenges in the vineyard. Despite some heavy periods of rain and an early frost, our experienced, expert vineyard management led to high quality grapes that were full of character. Our Malbec was picked at optimum ripeness, showcasing its rich fruit flavors and subtle hints of spice. The cold, wet weather ultimately resulted in wine that is expressive, complex and well-balanced.

Winemaking Notes:

The grapes for our Malbec were both harvested and sorted by hand and cold soaked for up to four days prior to fermentation to extract deep flavors and a dark purple color. Fermentation occurred in upright tanks for 6-7 days at a maximum temperature of 85°F. The juice remained in contact with the skins for up to three weeks to foster optimal flavor development. After primary fermentation, this wine underwent malolactic fermentation to create a smooth, round mouthfeel. Seven months of French and American oak influence imparted subtle black spice notes.

Varietal Content:	100% Malbec
Varietal Origin:	Mendoza
Alcohol Level:	13.0%
Titrateable Acidity:	0.55g/100ml
Residual Sugar:	0.60g/100ml
pH:	3.48

