

DON MIGUEL GASCÓN  
**GASCÓN**  
ARGENTINA  
EST. 1884

**Don Miguel Gascón® 2014 Reserva Malbec**

**About the Wine:**

Dark, rich and complex, Don Miguel Gascón Reserva Malbec is a powerful yet fresh wine. An elegant nose and graceful flavors feature dark blackberry and brown spice, with layers of plums, dark cherry, chocolate and mint. The wine is robust and concentrated, with smooth tannins. All the flavors integrate seamlessly and lead to a long and velvety-smooth finish.

**About the Region:**

Mendoza is a mountainous province at the foot of the Andes Mountains along the western edge of Argentina. Responsible for crafting more than 80 percent of Argentine wine, Mendoza is regarded as the most important wine producing province in the country. Mendoza's high valleys, each at a different elevation and with a different temperature profile, sustain a multitude of microclimates.

The high altitudes of our Agrelo, Altamira and Tupungato vineyards are among the most unique sites in the world. Grapes grown here develop thicker skins to protect against the powerful sun, delivering extraordinary color, body, aroma, flavor and structure in the finished wine. Secondly, a vast difference in temperature between day and night—sometimes more than 50 degrees—creates an elegant balance of acidity and tannin.



**Viticulture Notes:**

We selected the grapes for our 2014 Reserva Malbec from the Agrelo, Altamira and Tupungato vineyards in Mendoza. The 2014 vintage in Mendoza presented a challenging growing season filled with cold, wet days that led to wines with heightened acidity and intense aromatics. Although yields were lower than usual due to the cooler weather, the excellent acidity and tannins of the wines of 2014 from Mendoza grapes produced enhanced vibrant color and flavor concentration.

**Winemaking Notes:**

The grapes were harvested by hand in the early morning hours in mid- to late-April from the high elevation vineyards of Agrelo, Altamira and Tupungato, then crushed and cold soaked for 72 to 96 hours. The juice maintained contact with the skins for up to three weeks through the end of fermentation, which occurred in upright conical tanks at 85°F for six days. Malolactic fermentation was completed prior to racking and aging. A majority of the wine (65 percent) was aged for 15 months in a combination of medium toast French and American oak barriques.

<b>Varietal Content:</b>	94% Malbec, 6% Petit Verdot
<b>Varietal Origin:</b>	Mendoza
<b>Alcohol Level:</b>	14.5%
<b>Titrateable Acidity:</b>	0.54g/100ml
<b>Residual Sugar:</b>	0.11g/100ml
<b>pH:</b>	3.72