

SWINTO

TYPE OF WINE

TINTO

VARIETIES

100% MALBEC

VINEYARDS

Grapes for this wine come from our centenary vineyards situated in Alto Agrelo, Luján de Cuyo planted in 1910. The yield is very low of 3000 kg/h^a.

HARVEST

After closely following the grapes' ripeness evolution, very strict selections were made in the vineyard. All of the vineyards were harvested by hand, in small boxes of 20 kg. capacity, during the second and third week of April and handsorted upon arrival at the winery.

VINIFICATION:

The alcoholic fermentation took place in small, temperature controlled stainless steel tanks of 20.000 Kg. capacity. During this process, the maximum temperature was 28°C and the total maceration time was 28 days. The malolactic fermentation takes place in new french oak barrels.

TASTING NOTES

Swinto shows an attractive deep purple colour. Complex and powerful in the nose, this exuberant wine boasts an intense aromatic range of ripe black fruits and jams perfectly assembled with spicy notes provided by the ageing in oak. Flavourful, dense and generous, Swinto delivers an outstanding balance between structure and fruitiness that adds character, power, elegance and a great length to this terrific wine.

Serving temperature: 16 - 18°C.



BELASCO DE BAQUEDANO

MENDOZA - ARGENTINA
VIÑEDOS - ALTO GRELO
LUJAN DE CUYO

