

## Quinto Malbec 2014 tech sheet

Gualtallary, Tupungato,  
Valle de Uco, Mendoza

Composition: 87% Malbec and 13% Cabernet sauvignon



The classical Greeks spoke of four basic elements: earth, water, air and fire. Aristotle later added a fifth element, the quintessence.

At Finca Las Divas, those five elements converge at the foot of the Andes mountains:

- dual-textured, rocky soils represent the **earth**
- pure **water** from the Andes mountain snows for irrigation
- clear mountain **air** and wind, which regulates the temperature around the vine canopy
- the Sun powers the ripening cycle with bright light and warmth during the days - the **fire**
- the human element is the fifth element, harnessing the forces of nature to produce a wine that is the finest and truest expression of our vineyard

**Quinto** (Fifth, in English) reflects upon that fifth, human element.

**Riglos** gets its name from the Argentine town where the winery's founders families originally settled. The Finca was founded in 2002 by Darío Werthein and Fabián Suffern, with the collaboration of Paul Hobbs.

### **Winegrowing**

The very precise irrigation management allows the vines to keep berry size small, and limits yields, while enhancing pigments and aromatics concentration. The canopy management strategy is aimed at ensuring a good distribution of clusters and foliage to optimize luminosity whilst protecting the grapes from over-exposure to the sun.

### **Winemaking**

Harvested manually, the grapes were chilled before a cluster and berry selection. Fermentation began the second week of April and peaked at 77°F. The total skin contact was 19 days. The different lots from each block were blended after a series of tastings and then aged in second use French oak barrels for 6 months, where the wine went through malolactic fermentation before being bottled in early February 2015.

### **Tasting notes**

The deep red and violet hues mirror the fruit aromas of black and red cherry and cranberry, highlighted by floral notes of violet and lilac. The palate is unctuous and round, with fine tannins, bright acidity and a delightful finish.