

Riglos Gran Corte 2012

Gualtallary, Tupungato,
Valle de Uco, Mendoza



Sourced exclusively from the best blocks in the Finca Las Divas Vineyard, in Gualtallary, in the Valle de Uco, Mendoza. Riglos winery is named after the city where the founders' families first settled in Argentina. The site was planted in 2002 by Darío Werthein and Fabián Suffern, with the collaboration of Paul Hobbs.

The estate vineyard, named Finca Las Divas, lies at 4,000 ft elevation near Tupungato. The soils are of dual texture, with a layer composed of mostly sandy loam on top of a deep layer of gravel. The topsoil layer fluctuates from East to West between 1.8ft deep to zero, with exposed rocks on the Westernmost blocks. The site benefits from an aquifer approximately 600 feet deep which is supplied with snowmelt from the Andes and provides the water needed to irrigate the vineyard.

Approximately 80% of the Finca is planted to red varieties: Malbec, Cabernet Sauvignon and Cabernet franc and the best blocks are expertly and carefully blended to produce the Gran Corte, with the percentages of the blend varying with each vintage.

Yield: 0.98 bottles per plant.

Winemaking

Blend: 60% malbec - 30% cabernet sauvignon – 10% cabernet franc

The grapes were hand-picked on April 18, April 22 and May 5, brought to the winery, and immediately cooled to fix the aromatic and coloring compounds. The fruit passes through a double process of qualitative selection (clusters and berries) and after this they are transferred to the stainless steel tank for cold maceration.

The primary fermentation is carried out by indigenous yeasts to highlight the identity of the vineyard and, once this process is complete, the wine is macerated with the skins for 15 to 20 days.

After pressing, the wine was aged for 21 months in French oak barrels. Bottled unfiltered at the end of March 2014.

Tasting Notes

Deep dark garnet with royal purple accents. Great complexity in the nose, initial floral notes of rose petal and lavender are followed by redcurrant, red cherry and pomegranate and a hint of wet rocks. The palate is regaled with balsam wood and milk chocolate flavors with sweet ripe tannins supported by the natural acidity. The finish is opulent and clean, distinctively mineral.