

EL TRACTOR

EL TRACTOR MALBEC

COUNTRY: Argentina
REGION: Mendoza, Uco Valley
CLASSIFICATION: Red
VARIETAL: 100% Malbec
ALC/VOL: 13.5%

APELLATION: Mendoza
WINEMAKER: David Gargantini
BOTTLE SIZE: 750 ml
SRP: \$11.99

BRAND BACKGROUND:

El Trator celebrates the old fashioned winefarming methods that date back over a century in Argentina. Our El Tractor Malbec epitomizes the tradition founded by French ex-pats after the plight of Phyloxera devastated Europe's vineyards in the late 19th century and brought the Malbec grape to new heights in Argentina.

WINE BACKGROUND:

Our winery is located in the Province of Mendoza. Here, at the foot of the Andes, we find perfect conditions in which to craft our wines in reminiscence of the early days of winemaking. Once working on the land and symbolic history of our country, El Tractor depicts one of our ancient steam engines that have rested in our vineyards for more than 100 years.

HARVEST:

March. Grapes are sorted by hand.

WINEMAKING / VINIFICATION:

- Fermentation: with selected yeast at controlled temperature, controlling through tastings.
- Natural malolactic fermentation.
- Prolonged maceration in stainless steel tanks, and 10% of the wine is aged 3 months in third- and fourth- use American oak barrels.
- Tartaric stabilization.
- Filtration.
- Addition of potassium metabisulphite for preservation.

AGING & BOTTLING:

10% of the wine has 3 months of aging in American oak barrels.

ELEVATION:

3,117 meters above sea level.

CLIMATE:

This wine is made from Malbec grapes grown in stony-sandy loam soil vineyards located at an altitude of 3,117 feet above sea level, in Maipú, Mendoza. The temperature range of nearly 59° F between warm days and cool evenings in this area allows optimal development and varietal expression.

ANALYSIS:

Acidity: 5.5 g/L pH: 3.6 Residual Sugar: 5 g/L

PALATE/TASTING NOTES:

Our wonderful Malbec possesses a deep color and fresh aromas of crushed dark fruits, including plum, blackberry and black cherry. It is soft structured and velvety with a balanced finish.

PAIRINGS:

Wonderful for pairing with burgers or a prime rib sandwich, yet it remains a perfect wine for pizza and pasta pomodoro.

UPC:

887724000208

