



VIÑA ALICIA COLECCION DE FAMILIA



CUARZO

VIDES. 95% Petit Verdot 2,5% Grenache Noir and 2,5% Carignan.

UBICACIÓN DEL VIÑEDO. “San Alberto” Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 metros sobre el nivel del mar. 10 hectáreas, vides de 40 años.

CLIMA. Templado a cálido durante el día y frío durante la noche.

SUELO. Arcilloso y piedra caliza.

RIEGO. Superficial, con agua de las montañas.

CULTIVO. Se realiza de forma natural, sin agregados de fertilizantes, herbicidas o insecticidas.

PODA. Se realiza la poda en forma de cordón unilateral con dos a tres pulgares o pitones.

DENSIDAD DE PLANTACIÓN. 11.300 vides por hectárea

PRODUCCIÓN. 30 hectolitros por hectárea.

COSECHA. A mano, en cajas de 10-12 kilos.

TEMPERATURA DE FERMENTACIÓN. En el caso del Petit Verdot y Carignan, se realiza a temperaturas de 30-32°C, y la variedad Grenache a 28°C.

TIEMPO TOTAL DE MACERACIÓN. 12-15 días.

FERMENTACIÓN MALOLÁCTICA. Barricas nuevas de roble francés

CRIANZA. 16-18 meses.

ESTIBA. 24 meses.

NOTA DE CATA. Es un vino de intenso color granate, poderoso e impactante. Tiene músculo y personalidad, con taninos granulados y fundidos que se aprecian en el paladar y aromas terrosos y a trufas. Algo de pimienta verde y ciruelas maduras.

VINES: 95% Petit Verdot 2,5% Grenache Noir and 2,5% Carignan.

VINEYARD LOCATION: “San Alberto” vineyard . Lunlunta, Luján de Cuyo, Mendoza, Argentina. 900 m above the level of the sea. 10 hectares , 40 years old vines.

CLIMATE: Warm during the day and cool at night.

SOIL: Clay and limestone.

IRRIGATION: Natural surface irrigation from mountain springs.

VINEYARD MANAGEMENT: without use of fertilizers, herbicides or insecticides.

PRUNING: Conducted as a unilateral cordon with 2 to 3 shoots.

VINEYARD DENSITY: 11.300 plants per hectare.

PRODUCTION: 30 hectoliters per hectare.

HARVEST: This is manually performed, using 10-12 kilo plastic cages.

FERMENTATION TEMPERATURE: In the case of Petit Verdot and Carignan, they proceed at a temperature of 30-32°C, whereas for Grenache it is best at 28°C.

MACERATION: 12-15 days.

MALOLACTIC FERMENTATION: New French oak barrels.

BARREL AGING: 16-18 months.

WINERY BOTTLE STORAGE: 24 months.

TASTING NOTES: This intensely “brooding” wine has a saturated garnet color and rich tannins on the palate. There is a complex bouquet of earthy, truffled aromas with a touch of green peppercorns and a display of ripe plums on the finish.

VIÑA ALICIA AWARDS

ROBERT PARKER. 2006. Viña Alicia. Colección de Familia. Cuarzo. Petit Verdot

Rating: 95 points.

A blend of 95% Petit Verdot augmented but a dash of Carignan and Grenache, this has a well defined nose, introspective, with earthy black fruits, woodland and wild hedgerow. Very natural. The palate is very well defined, lovely balance and purity with seamless tannins. Wonderful cohesion and poise, long languid finish that you do not want to end. Top class. Drink now-2016. Tasted April 2009.



ROBERT PARKER. 2005. Viña Alicia. Colección de Familia. Cuarzo.

A Petit Verdot Dry Red Table wine from Mendoza, Argentina.

Source: eRobertParker.com # 184. Aug 2009. **Reviewer:** Jay Miller.

Rating: 94 points. Maturity: **Drink:** N/A.

The 2005 Cuarzo Petit Verdot includes 2.5% Grenache Noir and 2.5% Carignan in the blend. The wine was aged for 15 months in a mix of new and used French oak. Purple/black in color, it reveals a brooding bouquet of cedar, mineral, espresso, and blackberry. Dense, extracted, rich, and exceptionally concentrated, this behemoth will require 8-10 years to become civilized. It has all the right stuff except for a track record of past performance. If I were younger, I'd take my chances.



STEPHEN TANZER. 2003. Viña Alicia. Colección de Familia. Cuarzo.

Rating: 92 points.

(90% petit verdot, the rest carignane and grenache) Deep, saturated ruby. Wild, penetrating aromas of blackberry liqueur, black cherry and minerals. Densely packed and supersweet but given great verve by vibrant acidity; the sugar/acid balance is exhilarating. Still an infant and completely primary. Finishes with great reverberating length: you can't scrape this stuff off your palate. This has huge coloring material and dry extract of 34 grams per liter (the alcohol is 14.5% and the pH is 3.7). Incidentally, my early look at the 2004, which had been bottled a week prior to my visit, suggests that this vintage is equally outstanding for Cuarzo.



STEPHEN TANZER. 2007. Viña Alicia. Colección de Familia. Cuarzo.

Rating: 92 points.

Saturated bright ruby. Aromas of blackberry, menthol, licorice, graphite and crushed rock. Densely packed and sweet, with terrific grip to the intense flavors of blackberry, licorice, menthol and violet pastille. Complicated by a light saline quality. A serious wine whose firm spine of acids and tannins calls for patience. Superb petit verdot.



THE WASHINGTON POST. 2003. Viña Alicia. Colección de Familia. Cuarzo.

Petit verdot plays second string to malbec in Bordeaux, but this Argentine rendition is a beauty, with great fruit recalling blackberries and blueberries, along with accents of dried herbs, wood smoke and spices. This is simply the best single-variety petit verdot I've tasted from anywhere.

NEAL MARTIN. Viña Alicia. Colección de Familia. Cuarzo.

The biggest surprise for me was the brilliant Cuarzo Petit Verdot 2006 from Vina Alicia. As a Claret specialist I am accustomed to the late-ripening Petit Verdot acting as a little seasoning, for example at Pichon-Lalande and Château Palmer. As a single or dominant varietal I find that it lacks the dimension and the complexity of a great Malbec or Cabernet Sauvignon.

But not here. From two vineyards in Luján de Cuyo, blended with a little Grenache Noir and Carignan and grown on quartz-based soils (hence its name), this might be the best Petit Verdot wine I have tasted. The nose drawing you in, quite introspective at first but unfurling beautifully in the glass with touches of woodland and wild hedgerow, I was charmed by its natural sensibility. The palate did not disappoint, attaining a level of tension and poise that is such a challenge to instill within Petit Verdot.
