



VIÑA ALICIA PASO DE PIEDRA



MALBEC

VIDES. 100% Malbec.

UBICACIÓN DEL VIÑEDO. “Viña Alicia” Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1.300 metros sobre el nivel del mar. 15 hectáreas de 150 años.

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

SUELO. Franco y franco arenoso, calizo bien permeable, con piedras en profundidad.

RIEGO. Superficial, con agua de las montañas.

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

PODA. Doble Guyot.

DENSIDAD DE PLANTACIÓN. 5.000 vides por hectárea

PRODUCCIÓN. 50 hectolitros por hectárea.

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

TEMPERATURA DE FERMENTACIÓN. 26-28°C.

TIEMPO TOTAL DE MACERACIÓN. 20 días.

FERMENTACIÓN MALOLÁCTICA. 50% barricas y 50% tanque de acero inoxidable.

CRIANZA. 8 meses en barricas de roble francés y americano, de segundo y tercer uso.

ESTIBA. 6 meses.

NOTA DE CATA. Púrpura oscuro, aromas a especias, ciruelas pasas y cerezas negras. Sus taninos son suaves, aterciopelados y dulces. Es de una gran elegancia, con cuerpo y un final de boca que muestra todo su esplendor y riqueza.

VINES: 100% Malbec.

VINEYARD LOCATION: “Viña Alicia” vineyard. Las Compuertas, Luján de Cuyo, Mendoza, Argentina. 1300 m above the level of the sea. 15 hectares, 150 years old vines.

CLIMATE: Warm during the day and cool at night.

SOIL: Wlay and limestone.

IRRIGATION: Natural surface irrigation from mountain springs.

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

PRUNING: Double Guyot System.

VINEYARD DENSITY: 5.000 plants per hectare.

PRODUCTION: 50 hectoliters per hectare.

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

FERMENTATION TEMPERATURE: 26-28°C.

MACERATION: The process takes 20 days.

MALOLACTIC FERMENTATION: 50% oak barrels and 50% stainless steel tanks.

BARREL AGING: Second and third use French and american oak barrels, during 8 months.

WINERY BOTTLE STORAGE: 6 months.

TASTING NOTES: Deep purple in color with a spicy aroma filled with plums, raisins and dark cherries. The tannins are soft, and sweet with a velvety texture on the palate. Elegant, full-bodied with a long finish of delicious fruit flavors.

VIÑA ALICIA AWARDS

ROBERT PARKER. 2006. Viña Alicia. Paso de Piedra. Malbec.

A Malbec Dry Red Table wine from Mendoza, Argentina.

Source: Wine Advocate # 180. Dec 2008. **Reviewer:** Jay Miller.

Rating: 91 points. **Maturity:** Drink 2010 -2018.

It begins with the dark ruby-colored 2006 Paso de Piedra Malbec. The expressive bouquet offers up cedar, tobacco, red cherry and black raspberry leading to a forward, elegantly-styled wine. Impeccably balanced, the wine has complex flavors, ripe tannin, and a lengthy finish. Drink it from 2010 to 2018. Vina Alicia's portfolio is impressive.



STEPHEN TANZER. 2007. Viña Alicia. Paso de Piedra. Malbec.

Rating: 90 points.

Medium ruby. Slightly high-toned aromas of blackberry, licorice and crushed pepper show a lightly roasted quality that is enticing. Rich, intense and seamless, with a penetrating sweetness to the black fruit and smoked meat flavors. This, too, is impressively deep for the price.

Finishes rich and long, with sweet tannins and a note of roasted chestnut.



ROBERT PARKER. 2005. Viña Alicia. Paso de Piedra. Malbec.

A Malbec dry red table wine from Luján de Cuyo. Mendoza. Argentina.

Source: Wine Advocate # 174. Dec 2007. **Reviewer:** Jay Miller.

Rating: 90 points. **Maturity:** Drink 2007 - 2015.

The 2005 Malbec "Paso de Piedra" was aged for 6 months in French oak.

Deep purple in color, it offers up a nose of cedar, tobacco, pencil lead, and black cherry.

Medium-bodied, elegantly styled, and forward, the wine has excellent depth, balance, and a pure finish. Drink it over the next 6-8 years.



ROBERT PARKER. 2008. Viña Alicia. Paso de Piedra. Malbec.

A Malbec dry red table wine from Luján de Cuyo. Mendoza. Argentina.

Source: eRobertParker.com # 191. Oct. 2010. **Reviewer:** Jay Miller.

Rating: 90 points. **Maturity:** Drink: N/A.

Light purple, cedar, Asian spices, incense, black cherry, dense and mouth-filling, lengthy.

