

GRAN CORTE, BELHARA

2015

BELHARA ESTATE

BELHARA

Vintage



TECHNICAL ANALYSIS

| Alcohol | Residual sugar | | | |
|---------|----------------|--|--|--|
| 14.0 | 1 | | | |
| рН | Acidity | | | |
| 3.65 | 5.6 | | | |

ATTRIBUTES

Sourced from selected limestone blocks of old vines from Belhara's vineyard in the Valle de Uco the Cabernet Franc vines are from cuttings taken from Pomerol in Bordeaux.

TASTING NOTE

The nose is smoky and saturated with black fruit, cassis and dark cherries. On the palate, opulent flavours of blueberry and blackberry are complemented by notes of roasted coffee and cinnamon on a long and lavish finish. A blend of 60% Malbec, 25% Cabernet Franc, 10% Cabernet Sauvignon and 5% Petit Verdot.

VINIFICATION DETAILS

Belhara Estate grapes were hand harvested from selected old vine blocks. Alcoholic fermentation and extended maceration on skins took place for 30 days in open-top barrels with manual punch downs for better extraction and a lush and broad mouthfeel. The wine was then aged in 100% new French oak barrels (Mercurey Tonnellerie) for 18 months with gentle racking.

| Origin | Variety | Malolactic Fermentation | 月月月 日日 Bottle Size | Vegetarian |
|--------------|--------------|-------------------------|--------------------------|------------|
| Argentina | Red Blend | Yes | 75cl | Yes |
| Winemaker | Fining Agent | Closure | Region | Vegan |
| Stephen Huse | Egg white | Cork | Mendoza | No |