

Aimé

Red Blend

Malbec, Bonarda, Cabernet Sauvignon, and Merlot

Tasting Notes:

The vibrant, intense red-violet of this wine matches its dark red fruit character. Spicy but elegant, this wine is juicy, fresh and delicious. The sweet, smooth character goes well with red meat, pastas and cheese.

Vineyards:

Region: North Oasis and Uco Valley, Mendoza, Argentina
Vineyard Name: Various Vineyards
Vineyard Size: 30 hectares
Training Method: Vertical trellis system
Planting Density: 3000 - 5000 vines/hectares
Soil Composition: Alluvial Soils, with stones in depth
Elevation: 700 - 1000 meters

Winemaking:

Harvest: 70% manual and 30% machine harvested in March
Fermentation: After the inoculation of selected yeasts, fermentation lasts 8 to 10 days between 24°C and 26°C at controlled temperature in stainless steel tanks. It spends 12 days in contact with the skins with 4 pumping over's a day during the first 4 days. The free run wine and the pressed wine go into stainless steel tanks and undergo Malolactic fermentation in contact with oak during 3 months.

Aging:

Aged in stainless steel tanks and French oak barrels for 3 months and bottle aged for 2 months.

Technical Data:

Alcohol: 12.60%
pH: 3.7
Residual Sugar: 7.0 grams/liter
Acidity: 5.4 grams/liter

Production Quantity: 360,000 bottles



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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