



Finca Abril '1922' Malbec Gran Reserva 2010

Price: \$33.00 Case Price: \$29.70 ea

Color:	Red
Body/Type:	Full Bodied
Style:	Modern
Size:	Bottle, 750 ml
Winery:	Finca Abril
Grapes:	Malbec
Serve At:	59°-64° F
Region:	Argentina > Mendoza



The Finca Abril 1922 Malbec comes from their single vineyard property, dubbed "Once Acres" which was planted in 1922. Located in "La Consulta" in Valle de Uco, the mid-west of the Province of Mendoza, these are high altitude vineyards which have the ability to produce long ripening Malbec with great depth and character. While the vineyards have been planted since 1922, the current winery is under new management since 1996, after purchasing the original farm from an English couple who was selling the grapes to other producers. Now the wine is entirely Estate bottled, producing what they call a reduced series of high quality wines. The 1922 Malbec is a juicy, full-bodied expression of the elegance and depth that a well made Malbec can be. This wine is truly something special.

Originally belonging to a family of English origins, Finca Abril's vineyards were planted back in 1922. The age of the vines ensures reduced yields and concentrated flavors in the grapes, while minimalist winemaking in the cellar ensures that the wines stay true to their terroir. Finca Abril is located in "La Consulta" in Valle de Uco, which is situated in the mid-west of Mendoza.

The French grape variety Malbec has its New World home in the vineyards of Mendoza, producing red wines of great concentration and intensity in what is by far the largest wine region in Argentina.

The soils in Mendoza are Andean in origin and have been deposited over thousands of years by the region's rivers. These rocky, sandy soils have little organic matter and are free-draining, making them dry and low in fertility. This kind of soil is perfect for viticulture, since vines are forced to work hard for hydration and nutrients and will produce small, concentrated berries instead of leafy foliage. The wines produced from grapes grown on these soils are often highly structured, with firm tannins, and have a distinct minerality that is often attributed to the soil.

Altitude is another one of the defining characteristics of Mendoza terroir. The strip of vineyard land that runs along the base of the Andes is between 2600 and 3900 ft above sea level, and moderates the hot, dry climate of the region.

Warm, sunny days followed by cooler nights slows the ripening of the grapes and naturally extends the growing season while producing rich, ripe flavors. Irrigation is provided by the many rivers criss-crossing the region, and warmer drier harvests allow for picking based on ripeness rather than the fluctuations of the weather, which in turn reduces vintage variation and contributes to the reliable, consistent wines of their iconic wines.

Tasting Notes