

# Finca Adalgisa Malbec 2017

This Malbec shows notes of blackberries, warm blueberry pancakes, and maraschino cherries while being intensely layered with baking spices of clove, cinnamon, sage, licorice, and cedar. Light hints of orange peel, eucalyptus, white powdered sugar and red velvet cake dance around the core. The wine finishes with integrated earth components of soil, dry crushed leaves, and an animal quality that screams being alive.



Vintage: 2017  
Varietal: 100% Malbec  
Case Production 12 pack: 500  
Alcohol Content: 13.50%  
Region / Location: Chacras de Coria, Lujan de Cuyo, Mendoza  
Vineyard: Finca Adalgisa,  
Planted: Planted in 1916  
Altitude: 3,000 ft  
Farming Practices: Organic  
Soil Type: Alluvial, Sandy, Loam  
Trellis System: Vertical Shoot Positioning  
Yield: 2.4 tons/acre  
Stem Inclusion: Destemmed  
Yeast: Native  
Winemaker: Finca Adalgisa  
Élevage: 50% Conveyer Vat and 50% French oak for 2 years. Then a minimum of 3 years in bottle before release  
Lees Contact:  
Filtration Method:  
Maceration / Fermentation: 20 days, native yeast  
UPC Code: 8884050002960

*Finca Adalgisa*

Finca Adalgisa is located in the Chacras de Coria sub region of Lujan de Cuyo of Mendoza, Argentina. The estate goes back three generations within the Furlotti family when they planted about 1 hectare in 1916 of primarily Malbec. Gabriela Furlotti built an eleven room boutique hotel in 2000 on the property next to the vineyard. They produce only one wine which is made by beloved winemaker Carmello Patti. Carmello focuses on balance and terroir and is one of the few vigneron to bottle age before release. Adalgisa produces less than 500cs per year, and we believe that their wine is one of the most elegant, bordelaise expressions of Malbec that we've ever encountered.