



Alegre Gran Corte 2017

- Origin: Agrelo, Ugarteche and Vista Flores Mendoza
- Varietal Composition: 40% Cabernet Franc 37% Malbec 23% Syrah.

VINEYARDS

- Odisea Estate: Agrelo, Luján de Cuyo, Mendoza.
- Height: 950 meters above sea level.
- Planted surface: 15 hectares.
- Los Hermanos Estate: Ugarteche, Luján de Cuyo, Mendoza.
- Height: 992 meters above sea level.
- Planted surface: 30 hectares.
- Los Barrancos Estate: Vista Flores, Tunuyán, Mendoza.
- Height: 977 meters above sea level.
- Planted surface: 35 hectares.
- PLANTING DENSITY: 3.800 plants per hectare.
- TRAINING SYSTEM: Vertical trellis.
- YIELD: 75 qq per hectare.
- HARVEST: March April.
- PICKING SYSTEM: Manual in 18 kilos boxes.

WINEMAKING AND AGING

- FERMENTATION: with indigenous yeasts in stainless steel tanks.
- FERMENTATION TEMPERATURE: 22 26°C.
- FERMENTATION: 15 days.
- PELLICULAR MACERATION: 20 40 days.
- MALOLACTIC FERMENTATION: Spontaneous in stainless steels tanks and French oak barrels.
- AGING: 12 months in French Oak Barrels and 6 months in stainless steel tanks.
- TASTING NOTES: Red color. The vibrant aromatics are driven by plum, dry fruit and minty notes on the nose. On the palate the wine is balanced and with good acidity. This medium bodied blend shows herbal, spicy and fruity notes with a unique complexity.

This wine is the perfect pairing for spicy gourmet food, vegetables, red meats, pork and duck.

Monte Quieto's winemaker, Leonardo Quercetti is in charge of the tasting notes. He works together with Agustín and Matilde, to create amazing wines with grapes from their estates.