



MONTEQUIETO

BODEGA DE FAMILIA



Alegre Gran Corte de Malbec

- **Origin:** Agrelo, Ugarteche y Vista Flores - Mendoza
- **Varietal Composition:** 100% Malbec

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:** Intense ruby color. Aromas of plum and fig on the nose lead to subtle vanilla notes that show the presence of oak. The round tannins and the good acidity lengthen the finish on the mouth.

This wine is the perfect pairing for grilled vegetables and red meats as well as 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.