





Enlace 2015

- Origen: Agrelo, Ugarteche y Vista Flores Mendoza.
- Varietal Composition: 52% Cabernet Franc 27% Malbec 21% 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: 60 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: 24 28°C.
- FERMENTATION: 15 days.
- PELLICULAR MACERATION: 30 40 days.
- MALOLACTIC FERMENTATION: Spontaneous in stainless steels tanks and French oak barrels.
- AGING: 12 months in French oak barrels and 12months in stainless steel tanks. Then 24 months in bottle before release.
- TASTING NOTES: Violet with red hues, this wine has an intense chromatic intensity. Bountiful aromas of pepper, ripe fruit and herbs linger along with oaky notes of tobacco give the wine elegance and complexity. This wine shows a true character and complexity, with a fruity and meaty entrance. The lively acidity and soft tannins give the wine a good balance.

This is a great wine that we recommend to air and decant for 40 minutes before consumption. Pair this Blend with game and dishes with spices, truffles and mushrooms.

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.