



BEGANI
RESERVA 2018

In the vineyard

VARIETAL • 60% Malbec (Finca La Suiza), 30% Bonarda (Finca Lamadrid), 7% Cabernet Sauvignon (Finca La Suiza), 3% Cabernet Franc (Finca La Suiza).

ORIGIN • Single vineyard Agrelo, Luján de Cuyo, Mendoza.

VINEYARD ALTITUDE • 980 masl.

YIELD • 2 PLANT PER BOTTLE

SELECTION METHOD • Double selection table.

HARVEST REPORT • The harvest started earlier with respect to phenolic maturation, where we obtained fresh products with good natural acidity. The year started dry and cool, precipitating towards the end of January. In general, it was a vintage with remarkable results in the quality of our wines.

At the winery

HARVEST DATE • LAST FORTNIGHT OF MARCH 2018

HARVEST METHOD • Manual.

ALCOHOLIC FERMENTATION • It works with native yeasts at temperatures between 24/25 °C for 22 days. 3 daily movements are made in concrete deposits plus 1 delestage.

MALOLATIC FERMENTATION • 100% spontaneous in French oak barrels for 20 days at 25 °C.

AGING • 12 months in French oak barrels where 50% is second use and the other 50% is third use.

BOTTLING • September 2019. This wine has not been clarified, filtered or cold stabilized.

WINEMAKER • Héctor Durigutti / Pablo Durigutti.

WINEMAKER'S NOTES • Aromas of ripe blackberries, blackcurrants, dried violets and herbs with a subtle, meaty undertone. It's medium-to full-bodied with firm, powdery tannins and bright acidity. Very pure blue and black fruit with a fleshy texture. 60% malbec, 30% bonarda, 7% cabernet sauvignon and 3% cabernet franc.

