

FINCA ABRIL

Founded by Gustavo and Maria Laura in 1996, Finca Abril has vineyards that date from 1922. Their 22 hectares of vines are planted with Cabernet Sauvignon, Malbec and Merlot. On their two farms in La Consulta, which is located in Valle de Uco in the Province of Mendoza, they prune and thin their vines to ensure low-yields and high quality fruit.

Hand harvested and selected, the grapes are fermented in stainless steel tanks, where it is pumped-over, a process called "remontajes", in both open and closed (without air oxygen) tanks. Once the fermentation is complete, the wine sits on its skins for approximately 15 days. Later, 40-50% of the wine is relocated to barrels and the remainder rests in stainless steel.

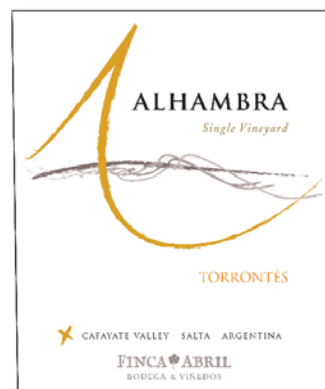


Three Alhambra wines represent the entry level for Finca Abril, but do not stand apart. The wines are driven by the terroir of the same two estate vineyards as the "Finca Abril" wines: Altimara and La Consulta. The selection for Alhambra focuses on the younger vines and the vinification is the same. The Alhambra wines rest in used French oak barrels for 12 months.

The Finca Abril's single vineyard wines represent their best Malbec grapes from an eleven acre vineyard that dates back to 1922. After two years in the cellar, the wine is aged in 100% new French oak and released only when it's ready.

ALHAMBRA

TORRONTES



Varietal/Blend: Torrontés

Farming: practicing sustainable and organic / flood irrigation, manual pruning

Altitude: 1,700m

Soil: sandy loam

Vine Age: the vines were planted in 1974

Harvest Technique: by hand in the second week of March

Yeast: cultured

Fermentation: sorted and gently destemmed to maintain whole grapes / fruit is chilled to 15°C and pressed then settled for 36 hours to clarify / ferments in steel tank for 15 days between 13-15°C

Aging: cold stabilized and naturally clarified in tank for one month

Alcohol: 14%

Fined: none

Filtered: light

Country: Argentina

Region: Salta

Sub Region: Cafayate Valley

The vineyards boast a special microclimate with more than 300 sunny days, scarce rainfall, and a wide temperature range, all of which allow for excellent grape growing conditions. Sunlight reflects on the sand and helps ripen the grapes, which now develop all their typical features. Constant gentle breezes blow, guaranteeing the health of the grapes, and their fresh, elegant aromas. Torrontés grapes are grown respecting the ecological identity and personality of the terroir. The wine displays all the typical qualities of the region in their intense aromas and flavors, complex body, good structure and balance.