

B O D E G A
CUARTO DOMINIO
Family Wines Since 1902

MALBEC

My family has grown vines in the foothills of the Andes Mountains in Mendoza for over four generations. We believe that in order to truly express our terroirs in a wine, we must first get to know our vineyards and to understand our soils. My father and I believe there is no recipe for it but we have been taught that there are at least three ingredients: passion, patience and time (generations).

Cuarto Dominio is the expression of 2 very small and different lots in the San Carlos vineyard, at 900 meters over sea level. The difference between these two parcels basically comes from the soil composition. Lot A with only 2 hectares is 70% sand, 15% lime and 15% clay while Lot B with a tiny dimension of 1.4 hectares is 90% sand and 10% lime with a big percentage of surface stones.

Winemaking

The grapes are hand harvested at the perfect time determined by our experience producing malbecs. The wines go through a cold pre fermentary maceration to preserve primary aromas, then a series of delestages and pumpovers during fermentation for a more balanced extraction. The juice is fermented for about 15 days at low temperatures and it is followed by a post fermentation maceration. The wines spend around 24 months in 100% new French oak barrels.

Tasting Notes

While Lot A lends ripe plum and chocolate flavors, a very soft and supple mouthfeel with excellent structure and length, Lot B offers more blackberry fruit with a slightly earthy mineral tone and notes of spicy black pepper, exceptional concentration and explosive floral aromatics.

Technical Notes

Varietal: 90% Malbec, 5% Petit Verdot, 5% Cabernet Franc
Alcohol: 13.9%
Total acidity : 5 g/l
PH: 3.75

