



# WEINERT

BODEGA Y CAVAS *(Weinert signature)*

ORIGIN	Luján de Cuyo, Mendoza, Argentina
DESIGNATION	Weinert Malbec
VARIETY	100% Malbec (un-grafted)
VINEYARD	The vineyards for the Weinert Malbec are situated in Lujan de Cuyo, more specifically in the sub-regions of Perdriel, Lunlunta and Agrelo. The grapes come from 4 small, family-run vineyards with vine ages of 30–90 years. The select sites all sit over 3,00 feet above sea level on diverse soils of deep sandy rock, loamy (sand, silt, clay) and mineral rich sandy clay.
PROCESS	Hand-harvested and manually sorted at the vineyard before being transported in small bins to the winery and immediately crushed. Fermented in open top concrete vats for 7-10 days with twice-daily pumpovers. When malolactic fermentation is complete, the wine is aged for 3 years in French oak casks ranging from 2,000 to 6,000 liters in size.
TASTING	The Weinert Malbec is particularly known for its ruby color, while its intense aroma evolves in an elegant bouquet given by the aging in large barrels of French oak. In the palate is a structured, solid, persistent wine, with touches of ripe fruit, dried fruits, vanilla and incredible longevity
WINERY	Bodega & Cavas de Weinert was founded by Don Bernardo Weinert, a Brazilian of German origins, in Luján de Cuyo, Mendoza. Weinert decided to build his own winery in Argentina with an unconditional approach: to produce high quality wines. He carried out an extensive study of Mendoza's weather, soil and vines; and he found in Luján de Cuyo the perfect place. After a difficult process of restoration of the building acquired in 1974, he brought in the latest technology for the wine production. He joined with Raúl de la Mota, who was known worldwide for being the father of modern winemaking in Argentina, and who was also named the best oenologist of the 20th century in Argentina. In 1996, Hubert Weber, a Swiss oenologist became part of the winery. At only 27, he became Weinert's head oenologist, and still is to this day.

**Estate Overview** : Founded in 1975

**Vine Age** : 25 - 100 years (Lujan de Cuyo, Maipu and Tupungato)

**Average Elevation** : 3,000 - 4,000 feet

**Climate** : Semi-arid continental

**Soil Types** : Deep-draining sandy loam. Limestone rocks, called 'Caliche', originating from volcanic soils are found between 2.5 - 5 feet in depth.

**Varieties** : Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay, Gamay, Chenin Blanc and Tempranillo