

BODEGA ENRIQUE FOSTER

(CARRODILLA, LUJAN DE CUYO, MENDOZA PROVINCE)

www.bodegafoster.com



In the center of the world's premier location for Malbec - Lujan De Cuyo, Mendoza, Argentina, we have built a state-of-the-art gravity-flow winery surrounded by 90-year old vines.

Our objective is nothing less than to produce the best Malbec in Argentina - which is to say the best in the world. No expense has been spared, from the latest vineyard management to the stainless-steel equipment and the new French and American oak barrels in the underground cellars. At each stage of winemaking, cranes and a multi-level freight elevator combine to move the wine without pumping, thus avoiding its detrimental effects on wine.

Construction on our cellars began by digging out a huge crater of more than 6000 cubic meters to create cellars which will accommodate up to 2000 barrels. The cellars were then totally buried under tons of earth and highly insulating pumice stone to assure a constant temperature and humidity ideal for the ageing of our Malbec without the use of air conditioning.

We buy our barrels of French oak from Seguin Moreau and Taransaud; we may introduce some American oak in the future.

Firmado 2014

CSPC# 726360

750mlx6

14.5% alc./vol.

Grape Variety

100% Malbec

Winemaker

Mauricio Lorca

Vineyards

Malbec grapes, hand harvested and specially selected from our old vineyards (1,919 and 1,966) located in Mayor Drummond and Las Compuertas, Luján de Cuyo, Mendoza, at 900 and 1,060 mts above sea level. To achieve an ideal concentration of aromas and tannins, the production has been reduced to only 50 quintals per hectare.

Harvest

Highly selected grapes, the best of the year, from our old vines with restricted production not exceeding 1kg per vine.

Vinification/ Maturation

Hand selection in winery. Alcoholic fermentation in French oak casks of 2500 liters, at 25°C for 7 days with selected yeasts. Maceration post fermentation for two weeks. Malolactic fermentation in barrels. Processed by gravity flow. Finally, this wine was aged in our underground cellars for 18 months in new French oak barrels, and 12 months in the bottle. This is an unfiltered wine.

Tasting Notes

Deep red color. Complex nose with red fruits, spice aromas & an elegant touch of oak.

Serve with

Excellent with cheeses, pasta and roast or grilled meats. Serve between 14°C-16°C.

