

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.

Limited Edition Malbec 2009

CSPC# 720017

750mlx6

14.9% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.21 g/l	pH: 3.70	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	As the name implies, this is not a mass production wine. The fruit is selected from the best vines and plots across all of the vineyards, with 73-year-old, low yielding vines used as a minimum, with some topping 100 years of age.		
Harvest	Highly selected grapes from our old vines with restricted production of 2.2. tons per acre (2.2 pounds per vine). Grapes are hand harvested in small plastic boxes of 18 kg during the last week of March.		
Winemaker	Mauricio Lorca		
Vinification/	Alcoholic fermentation at 24° C for 8 days. Natural malolactic fermentation.		
Maturation	Following a rigorous selection, the grapes were crushed, then fermented for 8 days in small, temperature-controlled stainless-steel tanks. Finally, this wine was aged in our underground cellar for 14 months in new French oak barrels, and 12 months in the bottle.		
Tasting Notes	Deep red color with hints of black. Intense aromas, great complexity in the mouth, long and full finish. Well balanced.		
Serve with	Pairs well with seasoned foods, game meats and salmon.		
Scores/Awards	87+ points - Stephen Tanzer, Vinous - 2014 (score only)		

