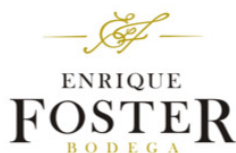


# BODEGA ENRIQUE FOSTER

(CARRODILLA, LUJAN DE CUYO, MENDOZA PROVINCE)

[www.bodegafoster.com](http://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.

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## Lunlunta Malbec 2010

CSPC# 726359

750mlx12

14.1% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.43 g/l	pH: 3.62	Residual Sugar: <1.80 g/l
<b>Grape Variety</b>	100% Malbec		
<b>Vineyards</b>	Average age of the vines is more than 70 years from vineyards located in Lunlunta, Lujan de Cuyo, Mendoza, at 900m above sea level. To achieve an ideal concentration of aromas and tannins, production has been reduced to only 8.5 tons per hectare.		
<b>Harvest</b>	This wine is made from 100% Malbec grapes, hand-harvested in small plastic boxes of 18kgs during the last week of March.		
<b>Winemaker</b>	Mauricio Lorca		
<b>Vinification/ Maturation</b>	Following manual selection, alcoholic fermentation takes place during 8 days in small stainless steel tanks with controlled temperatures of 24° C. Natural malolactic fermentation. Finally, the wine is aged for 12 months in French oak barrels and for 12 months in the bottle in our underground cellar.		
<b>Tasting Notes</b>	Intense red with violet hints in color, in the nose fresh red fruits and spiced aromas are highlighted. In the mouth, it's elegant with excellent body and persistent end.		
<b>Serve with</b>	Ideal to pair with unsweetened chocolate, pasta, tuna and meat.		
<b>Production</b>	9,000 bottles produced.		

