



PAST VINTAGES

Firmado 2008

CSPC# 726360

750mlx6

14.5% alc./vol.

| | | | |
|-------------------------------------|--|----------|--------------------------|
| Chemical Analysis | Acidity: 4.98 g/l | pH: 4.98 | Residual Sugar: <1.8 g/l |
| Grape Variety | 100% Malbec | | |
| Vineyards | Malbec grapes, hand harvested and specially selected from our old vineyards (1919 and 1956) 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. Harvest started March 30 th , 2008. | | |
| Winemaker | Mauricio Lorca | | |
| 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 15 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. | | |
| Production | 1,800 bottles produced. | | |
| Scores/Awards | 92 points - Neal Martin, Wine Advocate #203 - October 2012 | | |
| Reviews | <i>"The 2008 Firmado Malbec is a hand-by-hand selection of the finest grapes and matured in new French oak for 16 months. Again, the bouquet demands coaxing and reluctantly offers up macerated red cherries, fresh strawberry, blackberry and graphite, all with fine delineation. The palate is medium-bodied with firm, grippy, rigid tannins. This is a very tightly coiled wine packed full of broody dark fruit, up-front, but missing a little weight at the back at the moment. It needs to let go a bit more and show its class, because there is a wine of pedigree here. Drink 2014-2020. "</i> - NM, Wine Advocate | | |





PAST VINTAGES

Firmado 2006

CSPC# 726360

750mlx6

15.0% alc./vol.

| | | | |
|-------------------------------------|--|----------|--------------------------|
| Chemical Analysis | Acidity: 4.98 g/l | pH: 3.86 | Residual Sugar: <1.8 g/l |
| Grape Variety | 100% Malbec | | |
| Vineyards | Malbec grapes, hand harvested and specially selected from our old vineyards (1919 and 1966) 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 4400 lbs per acre. | | |
| Harvest | Highly selected grapes, the best of the year, from our old vines with restricted production not exceeding 1kg per vine. Harvest the first week of April. | | |
| Winemaker | Mauricio Lorca | | |
| Vinification/ Maturation | Following a rigorous hand selection, the grapes were crushed, then fermented for 8 days in a small French oak vat. Finally, this wine was aged in our underground cellars for 16 months in new French oak barrels, and 12 months in the bottle. This is an unfiltered wine. | | |
| Tasting Notes | Deep ruby color. Intense blackberry and spice aroma. Well-balanced, full bodied, soft tannins, elegant oak flavors and very long-lasting finish. | | |
| Serve with | Delicious with strong cheeses, rich spiced dishes and roast or grilled meats. | | |
| Production | 2,500 bottles produced. | | |
| Scores/Awards | 94 points - Jay Miller, Wine Advocate #184 - Aug 2009 91 points - Anthony Gismondi, gismondionwine.com - February 15, 2012 | | |
| Reviews | <i>"The flagship 2006 Firmado (meaning "signature") Malbec was sourced from the same two vineyards and aged for 15 months in new French oak. More deeply colored and more fragrant, it is an opaque purple color with an enthralling perfume of underbrush, leather, game, exotic spices, incense, and black cherry. Voluptuous on the palate, it has superb depth and grip, layer upon layer of succulent fruit, impeccable balance, and a finish that lasts for over one minute. It will offer prime time drinking from 2014 to 2030. It is one of the stars of the vintage."</i> - JM, Wine Advocate | | |





PAST VINTAGES

Firmado 2005

CSPC# 726360

750mlx6

15.0% alc./vol.

| | | | |
|-------------------------------------|--|----------|--------------------------|
| Chemical Analysis | Acidity: 4.98 g/l | pH: 3.86 | Residual Sugar: <1.8 g/l |
| Grape Variety | 100% Malbec | | |
| Vineyards | Malbec grapes, hand harvested and specially selected from our old vineyards (1919 and 1966) 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 4400 lbs per acre. | | |
| Harvest | Malbec grapes, hand harvested and specially selected from our old vineyards (1919 and 1966) located in Mayor Drummond and Las Compuertas. | | |
| Winemaker | Mauricio Lorca | | |
| Vinification/ Maturation | Following a rigorous hand selection, the grapes were crushed, then fermented for 8 days in a small French oak vat. Finally, this wine was aged in our underground cellars for 15 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 and an elegant touch of oak. | | |
| Serve with | Excellent with cheeses, pasta and roast or grilled meats. | | |
| Production | 1,800 bottles produced. | | |
| Scores/Awards | 93+ points - Jay Miller, Wine Advocate #180 - December 2008 92 points - Stephen Tanzer, International Wine Cellar - Jan/Feb 2009 | | |
| Reviews | <i>"The "Firmado" cuvee is a selection of the winery's best grapes and only 200 cases are produced. The opaque purple 2005 Malbec Firmado was sourced from 60-year-old vines in Lujan de Cuyo and aged for 15 months in new French oak. The nose reveals pain grille, mineral, scorched earth, espresso, and black cherry. On the palate it is dense, layered, and succulent with outstanding depth and several years of aging potential. This lengthy effort will be at its best from 2012 to 2025."</i> - JM, Wine Advocate | | |
| | <i>"Deep ruby. Complex, soil-inflected nose offers black fruits, fresh herbs, tobacco and a strong rocky minerality. Concentrated and pliant, with a lush texture nicely framed by firm minerality. Finishes sweet, subtle and nuanced, with fine-grained tannins. I was intrigued by this very suave wine's distinctive minerality."</i> - ST, Stephen Tanzer's International Wine Cellar | | |

