



PAST VINTAGES

“IQUE” Malbec 2017

CSPC# 720015

750mlx12

14.0% alc./vol.

Chemical Analysis	Acidity: 4.45 g/l	pH: 3.9	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third & fourth week of March. The average vineyard production is 12 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8		
Maturation	days. 10% aged in oak. 90% unoaked.		
Tasting Notes	Young, fresh and fruity wine. Intense purplish red colour. Spicy with undertones of fresh red berries. Good body and smooth tannins.		
Serve with	Ideal to accompany seasoned poultry, veal or fish, BBQ red meat and food with creamy sauces. Excellent with pasta, and also great with chocolate.		
Production	350,000 bottles produced.		
Cellaring	This wine is composed of 100% Malbec grapes selected from our vineyards located in Lujan de Cuyo and Medrano, Mendoza, 900mts and 800mts above sea level. To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, slightly oaked wine which will improve slightly with age but is not meant to be laid down.		
Scores/Awards	89 points - Patricia Tapia, Descordchados Wine Guide, Chile - 2018		





PAST VINTAGES

“IQUE” Malbec 2016

CSPC# 720015

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 4.45 g/l	pH: 3.9	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third & fourth week of March 2012. The average vineyard production is 12 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	350,000 bottles produced.		
Cellaring	This wine is composed of 100% Malbec grapes selected from our vineyards located in Lujan de Cuyo and Medrano, Mendoza, 900mts and 800mts above sea level. To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, slightly oaked wine which will improve slightly with age but is not meant to be laid down.		



“IQUE” Malbec 2015

CSPC# 720015

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 4.45 g/l	pH: 3.9	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third & fourth week of March 2012. The average vineyard production is 12 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	350,000 bottles produced.		
Cellaring	This wine is composed of 100% Malbec grapes selected from our vineyards located in Lujan de Cuyo and Medrano, Mendoza, 900mts and 800mts above sea level. To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, slightly oaked wine which will improve slightly with age but is not meant to be laid down.		





PAST VINTAGES

"IQUE" Malbec 2014

CSPC# 720015

750mlx12

14.1% alc./vol.

Chemical Analysis	Acidity: 5.32 g/l	pH: 3.66	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third week of March 2012. The average vineyard production is 10 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	60,000 bottles produced.		
Cellaring	To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, unoaked wine which will improve slightly with age but is not meant to be laid down. Drink 2015-2017		
Scores/Awards	85 points - Luis Gutierrez, eRobertParker.com #220 - August 2015		
Reviews	<i>"The 2014 Ique Malbec shows plenty of oak aromas covering ripe fruit. The palate is medium-bodied with abundant, dusty tannins. Incredibly enough, the technical data talks about only two months in barrel. 60,000 bottles produced."</i> - LG, eRobertParker.com		





PAST VINTAGES

“IQUE” Malbec 2013

CSPC# 720015 750mlx12 14.1% alc./vol.

Chemical Analysis	Acidity: 5.32 g/l	pH: 3.66	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third week of March 2012. The average vineyard production is 10 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	250,000 bottles produced.		
Cellaring	To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, unoaked wine which will improve slightly with age but is not meant to be laid down.		
Scores/Awards	86 points - Anthony Gismondi, gismondionwine.com - June 30, 2014		
Reviews	<i>“Savoury, spicy, peppery, black cherry, cola, rooty, floral, tobacco aromas. Ripe, round, supple palate with smoky, savoury, celery salt, black cherry, tobacco leaf, rooty flavours. A bit warm and herbal on the finish but solid effort for the price. Flank steak would a fine match.”</i> - AG, gismondionwine.com		



“IQUE” Malbec 2012

CSPC# 720015 750mlx12 14.1% Alc./Vol.

Chemical Analysis	Acidity: 5.32 g/l	pH: 3.66	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third week of March 2012. The average vineyard production is 10 tons per hectare.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	250,000 bottles produced.		
Cellaring	To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, unoaked wine which will improve slightly with age but is not meant to be laid down.		





PAST VINTAGES

“IQUE” Malbec 2011

CSPC# 720015

750mlx12

14.0% Alc./Vol.

Chemical Analysis	Acidity: 4.91 g/l	pH: 3.80	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third week of March. The average vineyard production is 8800 lbs per acre.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	165,000 bottles produced.		
Cellaring	To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, unoaked wine which will improve slightly with age but is not meant to be laid down.		
Scores/Awards	86 points - Anthony Gismondi, gismondionwine.com - February 15, 2012		
Reviews	<i>“An unoaked version that has peppery, tobacco, sage, cherry, earthy aromas. Ripe, round, smooth palate with good acidity. Spicy, liquorice, savoury, black cherry, rooty flavours. A simple, forward, fresh style malbec released the same year it is made for early drinking. A hamburger red.”</i> - AG, gismondionwine.com		



“IQUE” Malbec 2010

CSPC# 720015

750mlx12

14.2% Alc. Vol.

Chemical Analysis	Acidity: 4.91 g/l	pH: 3.80	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third week of March. The average vineyard production is 8800 lbs per acre.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	165,000 bottles produced.		
Cellaring	To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, unoaked wine which will improve slightly with age but is not meant to be laid down.		





PAST VINTAGES

“IQUE” Malbec 2009

CSPC# 720015

750mlx12

14.2% Alc. Vol.

Chemical Analysis	Acidity: 4.91 g/l	pH: 3.80	Residual Sugar: <1.8 g/l
Grape Variety	100% Malbec		
Vineyards	Average age of the vines is more than 30 years.		
Harvest	Grapes are hand harvested in small plastic boxes of 18 kg during the second and third week of March. The average vineyard production is 8800 lbs per acre.		
Winemaker	Mauricio Lorca		
Vinification/ Maturation	Natural malolactic fermentation. Alcoholic fermentation takes place at 24°C for 8 days.		
Tasting Notes	Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.		
Serve with	Pairs well with meat, pasta and cheese.		
Production	165,000 bottles produced.		
Cellaring	To be drunk young. We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, unoaked wine which will improve slightly with age but is not meant to be laid down.		
Scores/Awards	88 points - Jay Miller, eRobertParker.com #191 - October 2010 85 points - Michael Schachner, Wine Enthusiast - December 31, 2010 83 points - James Molesworth, Wine Spectator - Web Only 2010		
Reviews	<i>“Open-knit, with lightly mulled plum and raspberry notes backed by a light spice hint on the finish. Drink now. 7,500 cases imported.”</i> - JM, Wine Spectator <i>“Dark in color and aromas. The nose starts out sulfuric and gassy, but settles on rubber and earthy black fruit. In the mouth, there’s poking, prodding acidity and basic flavors of blackberry, herbal tea and leather. Grabby on the finish, with a mild acidic scour.”</i> - MS, Wine Enthusiast <i>“Opaque purple; plums and raisins, layered, dense, excellent volume and concentration.”</i> - JM, eRobertParker.com		

