

# Xavier Flouret™

## La Pilar 2016



#### WINEMAKER

Andrea Ferreyra

#### WINERY

Finca la Celia

#### REGION

Uco Valley, Mendoza

#### COUNTRY

Argentina

#### GRAPE VARIETAL

100% Malbec

#### HISTORY

In the end of the 19th century, Don Eugenio Bustos founded a town that today carries his name near the Finca la Celia winery. Don was a pioneer of viticulture, first planting 1,000 hectares of Malbec in the Uco Valley in 1890. Recently acquired by San Pedro Wine Group (CCU) in 2000 the winery is now 600 hectares.

#### TERROIR

The 20 year old vines grow on a soil of alluvial origin made of fine sandy and stony texture with low moisture retention capacity and poor natural fertility. Located at an altitude of 1,050 meters, the temperatures average 14°C with very cold nights and hot days. The climate is continental arid with annual Annual rainfall averages 300mm.

#### VINTAGE

The precipitation between October 2015 and April 2016, exceeded the historic average by three times. These conditions increased plant vigor, cultivation duties, and phytosanitary treatment of the vineyards leading to a significant delay in the ripening of the grapes.

#### CULTURE AND VINIFICATION

With a vine density of 5,500 plants / hectare, the vineyard yields 65-68 Hl / hectare. Alcoholic fermentation is conducted at 26-27°C for 10 days followed by the post- alcoholic fermentation maceration to reach a total of 18 to 21 days of macerations

#### AGEING

10% of the wine ages in French oak barrels, 20% stays in concrete vessels for their fresh fruit components as well as the remaining 70% but with French oak staves additions (10% surface contact). After the blend is made after 9 months and remains in concrete vessels before bottling.

#### STYLE

An attractive wine with aromas of fresh and ripe fruits, in perfect harmony with the delicacy of violets and oak aging notes. A very good attack on the palate with fruity concentration, typical of Malbec. The palate is medium, firm, yet simultaneously elegant.

#### FOOD PAIRING

Excellent for stews, grilled goat, grilled lamb and game

#### WHEN TO DRINK

Now and up to 5 years, all year long

#### TECHNICALS

Alcohol: 13.5%, Total Acidity: 5.50 g/l, PH: 3.60, Residual Sugar: 2.20 g/l

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