

# Xavier Flouret™



## La Pilar 2019

|                |                     |
|----------------|---------------------|
| 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 vines grow on a soil of alluvial origin with fine sandy and stony texture with low moisture retention capacity and poor natural fertility. The winery is located at 33°-34° South latitude at an altitude of 900-1500 meters. The climate is continental arid. Annual temperatures average 14°C with very cold nights and hot days. Annual rainfall averages 300mm.

### VINICULTURE & VINIFICATION

Vines are on average 18 years old with a vine density of 5,500 plants / hectare and a yield of 65 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.

### AGING

80% of the wines are aged in oak barrels for 12 months, and an additional 6 months of aging in the bottles in the cellars.

### STYLE

Eye: Intense ruby red color with violet hints.

Nose: A very expressive and elegant nose reflecting a perfect mix between black ripe fruit, violets, spices and tobacco.

Palate: Good structure in the mouth with rounded, sweet and velvety tannins. Long finish in the mouth

### 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%

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