

Xavier Flournet™

La Pilar 2023

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 Uco Valley is considered one of the most outstanding places for the production of Premium wines. This area, which has an extraordinary historical richness, is located at the foot of the Andes Mountains. It has unique agro-ecological characteristics such as the purity of the air, water, and soil. The climate is excellent for the qualitative development of the vines.

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. Sustainable practice certified by Bodegas de Argentina.

VINICULTURE & HARVEST

The September 2023 to April 2024 season was characterized by temperatures similar to the previous year, featuring a cool and wet spring with no late frosts. Heatwaves were less intense, and water availability was greater due to snowmelt in the Andes, despite rainfall being 35% lower than the previous season. The harvest was between March 21st and April 12th. The grapes are harvested by hand and mechanically. Vines are on average 25 years old with a vine density of 5,500 plants / hectare and a yield of 68 Hl / hectare.

VINIFICATION

Alcoholic fermentation is carried out at 24°C (Grapes picked fresh profile) and 27°C (Grapes picked ripe profile) for 10 days. Classic production with a maceration of 18 to 21 days in total. Vinification occurs in concrete vessels. 100% malolactic fermentation takes place. Of the blend, 70% has remained in concrete vessel (fruit components, without oak) and the remaining 30% in concrete vessels with French oak staves with 10% of surface contact for 9 months. After the blend is made, it remains in concrete vessels before being bottled up.

STYLE

Eye: Intense ruby red color with violet hints.

Nose: Fresh, ripe fruit that harmonize perfectly with delicate notes of violets and oak aging.

Palate: Intense with a characteristic Malbec entry that is both sweet and medium-fire. The smooth texture and silky tannins are particularly noteworthy.

FOOD PAIRING

Ideal Malbec to accompany grilled beef ribs, grilled vegetables, dry pasta, and risotto.

TECHNICALS & SERVING TEMPERATURE

Alcohol: 13.5%, Total Acidity: 5.60 g/L, pH: 3.55, Residual Sugar: 2.30, Temp: 16°C or 61°F

WHEN TO DRINK

Now and up to 4 years, all year long

