



graffito

MALBEC

The Philosophy

Over the last 15 years, Jimena Lopez developed a very personal set of fine winemaking principles: use great fruit from old vines in a special location, handle all the winemaking steps herself, and put her stamp of approval on the label. Jimena's lifelong plan has been to craft a wine using these principles, so when she came across the 7-acre, Cantella vineyard in Lujan de Cuyo farmed entirely by Don Pepe and his family, she finally put her plan into action. This low yield Malbec vineyard planted by his father in 1908 produces small, intense berries that produce a wine not only with deep dark color, like *graffito*, but also amazing concentration, complexity and structure.



The Details

Vintage:	2009
Varietal Composition:	100% Malbec
Vineyard Locations:	Perdriel - Luján de Cuyo
Vineyard Elevation:	3,051 feet
Avg. Age of Vines:	102 years
Rootstock:	Ungrafted
Harvest Method:	Hand-harvested
Oak Regimen:	12 months in French oak, 70% new, 30% 1-year
Fining:	None
Filtration:	Light filtration
Alcohol:	14.5%
pH:	3.68
T.A.	4.90
Total Cases Imported:	500 cases

Tasting Notes/Food Pairing Suggestions

Deep and bright color that evokes its name. Ethereal rose petal incense and spicy perfume with a bass note of smoky earth and espresso. Juicy and medium-bodied, it expands and intensifies in the mouth, gaining density and complexity as it is savored. The palate balances red currant fruit and hints of black pepper with loads of mouth-coating ripe tannins that are common in old vine Malbecs. Finishes with smooth, lush tannins, ripe acidity and good length. The ultimate in steak wine. You'd be wise to let this old vine beauty open a bit before delving into it, so get the decanter out for this one.

About the Winemaker

Jimena Lopez believes that good winemaking is simple winemaking. It starts in the vineyard with quality grapes. Beyond this, she believes in 3 key principles to make great wine: know-how, obsession for details, and above all passion. Jimena is shown here with José Cantella (aka "Don Pepe"), owner of the vineyard that produces the fruit for Graffito Malbec.



Suggested Retail Price: \$22

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