

FLECHAS DE LOS ANDES
GRAN MALBEC
2017
VISTA FLORES



Bodega **FLECHAS DE LOS ANDES** was created thanks to a partnership between Baron Benjamin de Rothschild and Laurent Dassault, who sought to make wine on a great terroir at the foot of the Andes. The name "Flechas de los Andes" refers to the 5 arrows, symbolising the Rothschild family. Planted in 1999, the vineyard benefits from a dry climate, tempered by the tall Andes Mountains (1,100m). Malbec is the main grape variety on this unique terroir. The partnership between two families, as well as their shared aim of producing an excellent Argentinian wine, led to the creation of a pure, reputed Argentine Malbec, Gran Malbec.

THE VINEYARD AREA : 102 ha
BLEND : **100% Malbec**
ALCOHOL : 14,5 %

THE VINEYARD

SOIL TYPE : Soil from alluvial origin, composed by clay, sand and with a high percentage of stones in the subsoil

AVERAGE AGE OF THE VINES: 18 years

YIELD : 5 500 kgs/ha

GRAPE VARIETIES : Malbec, Syrah, Cabernet Franc

PRUNING : Guyot system with drip irrigation

VINE MANAGEMENT: Sustainable precision viticulture

HARVEST : Handpicking

HARVEST PERIOD : end of March and mid-April 2017

THE WINE

WINEMAKING : Manual selection before and after destemming, then the grapes fill stainless steel tanks by the action of gravity. Traditional vinification with daily pumping over in stainless tanks. Maceration during 25 days (Fermentation: 15/20 days at 24-28°C). Spontaneous Malolactic fermentation.

AGEING : **1/3 in new French foudre 25 hl, 1/3 in second fill barrels, 1/3 in tanks.**

AGEING DURATION : **18 months.**

PRODUCTION : 99 816 bottles

TASTING COMMENTS



The color is intense with violet tones, typical of this variety.



The nose is expressive, dominated by fruity aromas of plums and cherries and violet floral aromas characteristic of Malbec from the Uco Valley.



Smooth attack with fine, polished and dense tannins that give a magnificent center of mouth. Mineral character, good balance of acidity that gives an abundant freshness. Red fruit notes such as plum and cherry dominate, there are also dark fruit notes such as blackberry and a blueberry sweetness. Good structure, round and medium bodied.



Serve at 16°. Decant for 1 hour.
Ageing potentiel : 5 to 7 years.

FOOD AND WINE PAIRING

This wine is perfect with grilled meats, meat dishes with sauce and assorted cheeses.

The Sommelier's advice : *The complex spicy notes of this 100% Argentinean Malbec will enhance a chocolate and coffee dessert. The sweetness of the Brie de Meaux Fermier AOP will also go well with this Gran Malbec.*

RATING & COMMENTS

94 pts GUIA DESCORCHADOS

91 pts VINOUS 2019

94 pts JAMES SUCKLING 2020

« Flavourful, intense & fruity »

