



MAULA PINOT NOIR OAK

TASTING NOTE

Transparent and shiny in appearance, red color of medium intensity with cherry highlights. Aromatic and fruity. Strawberries, cassis, pepper, chocolate, tobacco and a bit of vanilla. In the mouth it is soft and velvety; the strawberry marmalade is at its best. Elegant acidity that is well balanced with the alcohol. Also some walnuts appear vaguely. Rounded, with soft tannins. Its delicacy invites us to continue drinking it.

MAULA PINOT NOIR OAK

TECHNICAL FILE

GRAPES: 100% Pinot Noir.

VINEYARDS LOCATION: Tupungato, Valle de Uco, Mendoza, Argentina.

ALTITUDE: 1,100 m.a.s.l., at the foot of the Andes Mountains.

SOIL TYPE: Loam textured soil.

IRRIGATION: Restrained through furrows, from May to December every year.

HARVEST: Hand harvest on March, in 17 kg plastic boxes. Manual selection of bunches at the vineyard and grapes at the winery.

MACERATION: Pre-fermentative maceration in cold; 20% of the juice was eliminated to extract the most of its fruity notes and achieve its singular color.

FERMENTATION: At 26° / 27° C with selected yeasts.

AGING: In new French oak, 20% in barrels and 80% with inner staves.

ALC. VOL.: 14%

WINEMAKER: Lic. Romina Carparelli.

BRANDING: Comic imprint of the verses of the famous tango song '*Mano a Mano*', '*como juega el gato Maula con el mísero ratón*' (like the 'Maula' cat plays with the miserable mouse.)



- **88 points** Robert Parker's Wine Advocate 2015
- **91 points** Guía Palacio de Hierro 2013
- **Gold Medal** SIWC 2011
- **Silver Medal** AWA 2013

WWW.BODEGAMARGOT.COM.AR · WWW.MAULAWINES.COM.AR

SINGLE VINEYARD

