

MARCHIORI & BARRAUD

Hornero 2018

Blend that brings the best of each variety

This wine has lots of ripe fruit notes and jam with a delicate touch of wood. On the palate it has great texture and friendly tannins that provide structure. Its fresh acidity gives it liveliness. The fruit plays a major role in the middle of the mouth of this wine. Great volume and persistence.

Drink 15 to 16 ° C.



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www.marchioribarraud.com
MENDOZA - ARGENTINA

Varietal Composition

59% Malbec
29% Cabernet Sauvignon
12% Cabernet Franc

Marchiori Vineyard | Cabernet Sauvignon and Malbec

Perdriel, Luján de Cuyo. Premier growing region of Mendoza.

The vineyard soils have layers with silty and clay loam textures where fine materials predominate. They are very deep and allow for great radical exploration. The wide thermal amplitude along the vegetative cycle, especially during the maturity stage, allows both acids and polyphenols to reach their optimum ripeness. Altitudes range from 945 - 1,100 m (2,624 - 3,608 ft)

Las Piedras Vineyard | Cabernet Franc

Perdriel, Luján de Cuyo. Premier growing region of Mendoza.

The riverbank where the vineyards are located is characterized by soils formed by the deposit of coarse materials such as boulders, sands of different calibers and large-sized silts. They are very young soils with a loamy texture, with well-marked layers and very good permeability. The proximity of the river generates a constant breeze that circulates from west to east during the mornings and in the opposite direction during the afternoons. This allows the vine to produce thick-skinned grains with high polyphenol content.

Winemaking: hand harvested in 20 kg. cases

Harvest dates: Malbec April 7th, 2018. Cabernet Sauvignon April 12 th, 2018.

Cabernet Franc April 18 th 2018.

Traditional fermentation in stainless steel tanks.

Total maceration: 24 days.

Aged: 16 months in first and second used French oak barrels. Unfined and unfiltered.

Analytical data:

Alcohol 14,50 % V/V

Acidity 5,74g/l

pH 3,66