



RECUERDO... *Experience & Remember*

The story begins in Mendoza, Argentina, in a rock-strewn vineyard encircled by majestic weeping willow trees. In the Uco Valley's high-altitude sub-region of Vistaflora, The Vines of Mendoza estate is home to a range of grape varieties and soil types. Divided into sub plots reminiscent of a Burgundian "Cru" patchwork, each parcel has a unique quality. Winemakers Santiago Achával and Pablo Martorell vinify the parcels separately to understand the full personality of the vineyard before assembling the final blend. Through careful, sustainable farming and practical winemaking, the wines become a harmonious expression of the vineyard.



VINEGROWING

The growing season in Argentina usually occurs from bud break in October to harvest beginning in February. The Estate grown Malbec grapes are grown at over 3,700 feet in the Uco Valley, in a sub-region at the far western extremes near the Andes, called Vistaflora. This prime grape-growing region enjoys over 300 days of sunshine a year, a pure irrigation source from the Andes Mountains, rocky organic soils, and a broad variance between day and nighttime temperatures.

The soils in the Uco Valley are primarily sedimentary, washed down over time from Andes snowmelt. While there are ancient deposits of limestone in the vicinity, dating back to a time when the land was underwater, this influences only certain small vineyards. Like Napa and Bordeaux, the greatest distinction in terroir is related to the depth of gravel deposits. As you move farther east, down valley, the soils transition to a heavier clay loam, resulting in heavier and less complex wines. Recuerdo's estate sits on incredibly deep gravel beds, which encourage a stressful growing environment for the vines. Yields are naturally low and the warmth of the day is reflected back onto the vines as they slumber. The resulting wines are rich in fresh fruit and voluptuous texture, yet high toned and balanced at the core. With Mendoza's dry, sunny and high desert climate, pesticide and herbicide use is kept to a minimum in the vineyard.

2013 RECUERDO MALBEC

It's not your most expensive wines that define you, but the quality you are able to produce at the basic level. This wine showcases how truly amazing terroir, careful farming, and restrained winemaking combine to produce a wine that is a fresh and pure expression of our Uco vineyards with limited oak influence.

90+ points – Wine Advocate

2012 RECUERDO ALIADO

Only 500 cases are produced of this full-bodied, yet elegant expression of Malbec. After 18 months in French Oak, the wine possesses a finesse and refinement without losing its purity of fruit, spice, and restrained Uco character.

90 points, Wine Spectator