

MONTE QUIETO

3 Malbec 2009

Mendoza ♦ Argentina



VIA
PACIFICA
SELECTIONS

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www.viapacifica.com

Winery Principals Winemaker

Monte Quieto
Agustín Casabal

Wine Specifications

Varietal Composition	100% Malbec
Cases imported	952 - 9.0L cases
Alcohol	14.3%
T/A	0.495 g/100ml
pH	3.75
Residual Sugar	0.18 g/100ml
Brix at Harvest	24.8 g/l
Harvest Dates	April 2009
Bottling Dates	February 2010

Vineyards

Location

**Odisea Vineyard*: Located in Agrelo, Luján de Cuyo. Altitude 950 meters

**Los Barrancos Vineyard*: located in Vista Flores, Tunuyán (Valle de Uco). Altitude 990 meters

**Los Hermanos Vineyard*: located in Ugarteche, Luján de Cuyo. Altitude 950 meters

Soils

Odisea Vineyard: sandy-clay soil.

Los Barrancos Vineyard: sandy-loam soil.

Los Hermanos Vineyard: silt loam soil.

Vines

Odisea Vineyard: 8 years. 37 acres.

Los Barrancos Vineyard: 12 years. 185 acres.

Los Hermanos Vineyard: 35 years. 48 acres.

Our estate is cultivated using only natural fertilization and organic material from the vineyard.

Vintage

The driest end of summer and autumn ever monitored...a winemaker's dream.

Vinification

Fermented in stainless steel tanks for 20 days. Cellared in French oak barrels and American oak for 9 months.

Winemaker's Notes

Bouquet

Red fruits, such as plums, with notes of vanilla and coffee.

Palate

The perfect balance between alcohol, acidity and tannin provides a round, elegant and easy to drink wine, with a long and agreeable finish.

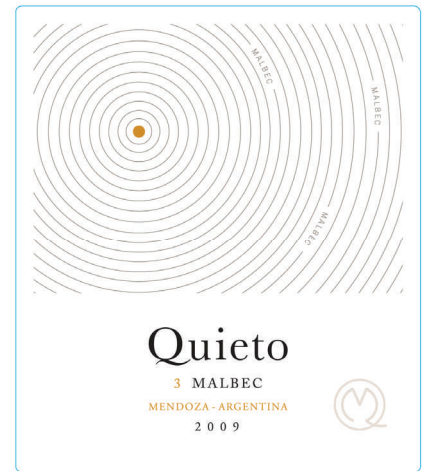
Serving Suggestions

A wine made for fanatic meat eaters, especially Argentina's excellent beef. Fine with hamburgers pan-seared, Italian-style, with green peppers and onions. It also goes well with pizza and with any kind of pasta dish.

Best service temp: 64 °F

SRP US\$16

Website <http://www.montequieto.com/site/>



Highlights from Monte Quieto

- Sustainable farming practices
- Family business

Quieto 3 Malbec is the newest wine from Monte Quieto, produced exclusively with natural fertilizer and organic material.

