



Bodega Raffy

“PARDUS” Malbec 2012



Composition: 100% Malbec, “Pied Franc” from 50-year-old, ungrafted vines.

Vineyard: Single Vineyard | Gualtallary, Tupungato | Valle de Uco, Mendoza.

Soil profile: Stony, sandy and calcareous soil, with excellent drainage and structure, formed during the Quaternary period by alluvial erosions of the Andes.

Altitude: Located at 1250m (4000 ft) above sea-level, we benefit from:
 - high sunlight intensity during the day, increasing grape colour and maturity
 - cooling winds during the night, preserving natural acidity and freshness of aromas.

Harvesting: 100% manual, ensuring only the best grapes are used. Destemming is then carried out before the crushing process.

Yields: Low yields giving great concentration, structure and complexity.

Ageing: 12 months in 100% French oak barrels from Allier, France
 (of which 18% new oak).

Technicals: Alcohol: 14.9% vol
 Total Acidity: 5.20 g/l
 Sugar: 1.63 g/l
 pH: 3.6

Style: A harmonious and elegant wine, showing excellent density of fruit, complex minerality, great freshness and smooth tannins.

Cellaring: *Pardus* will evolve beautifully over the next decade.

Winery: Bodega Raffy is the realisation of a family dream: finding a fantastic terroir in a breathtaking region, building a winery malbec from the ground up, and making world-class malbec.

Winemaker: Marcelo Pelleriti
 Marcelo recently released his first 100-Point Parker wine in Bordeaux, France: Chateau La Violette 2010, Pomerol
 He also obtained 99 points for Chateau Le Gay 2010, Pomerol

Label: *Pardus* (= leopard) is the animal ridden by Dionysus, God of Wine. Along with *Hedera* (= ivy crown)