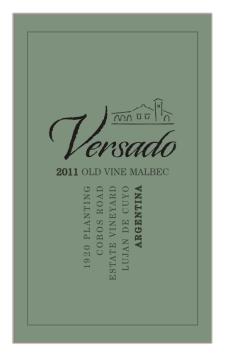
2011 Versado Old Vine Malbec

Pours the colour of black cherries. Bright, complex aromas of black pepper and dark fruit compote. Rich, intense palate with kirsch overtones, hints of dates and Asian spices. Wonderfully integrated tannins in a firm, long finish. ~ *Ann Sperling*

Not yet submitted for reviews.



OLD VINE MALBEC

Our prized 3-hectare estate vineyard is a 1920 planting of Malbec grapes, high in the foothills of the Andes, on legendary Calle Cobosan otherwise insignificant gravel backroad renowned throughout Argentina as the source of Mendoza's finest old vine Malbec.

On Versado's estate, thin rivulets of meltwater descending from the high Andean glaciers are still used to coax the magic from our dry, boulder-strewn ferroir. And meticulous, hand-tended viticulture - with miniscule harvests - captures the bold, complex flavours created by the interplay of a powerful southern sun and the brisk night air settling from the Andean peaks.

Winemakers, Ann Sperling and Peter Gamble, with a top - flight winemaking team on the vineyard in Mendoza, offer you an uncompromising expression of classic, rich, yet hauntingly elegant, Argentine Malbec.

ESTATE GROWN, PRODUCED AND BOTTLED BY WINERY INV NO.B-71924 FOR EXP NO.A-87601, LA PRODUCTIVA S.A., MENDOZA VERSADO WINE | VERSADOWINE.COM PRODUCT OF ARGENTINE CONTAINS SULPHITES CONTAINS SULPHITES RED WINE / VIN ROUGES 14, 99% alc./vol. 750 mL

Alc.: 14.9% UPC: 627843187929 SCC: 10627843187926



Budbreak was good and even, with all shoots pushing out consistently, however a late spring frost affected some flowers/fertility. This damage wasn't evident until harvest when cluster weights revealed that overall yields were down. During berry development, the season was wetter than normal reducing stress on the vines; this combined with the start of our full organic program encouraged us to thin heavily, and leaf pluck to open the fruiting zone to airflow. March and April were dry and somewhat cool, lengthening the ripening period while developing excellent flavours, tannins and especially colour.

Availability

Alberta

Origo Wines Ltd., Tonya Lailey, tstarrev@gmail.com, 403.561.4502

British Columbia

Revelry Imports, Brian Berry and Michael Dinn, brian@revelryimports.com, 604.347.8343

Ontario

Cru Wine Merchants, Charles Baker, charlesbaker@stratuswines.com, 905.401.1806