2011 Versado Reserva

Deep rich colour. Hauntingly complex bouquet of loam, dark fruits and forest floor with hints of smoke, black olives and leather. Evolving layers of flavour continue through a persistent finish of fine tannins and judicious oak. ~ *Ann Sperling*

"Peter Gamble describes the '11 Reserva as 'integrated right out of the gate' and blessed with 'a little more fruit component.' That it can show such freshness this early in its life span (especially in consideration of the beasts that are 2009 and 2010) is nothing short of a Malbec miracle ... The oak is scaled back a touch so the chalk push, while present, integrates in finer grain within the gritty, iron structure. This is the softest (hyper-relatively speaking) Reserva to date with a newly defined massive attack. The temperature fluctuations of the vineyard are integral in its structure and the question needs to be asked, 'how can you have a day without a night?' In the Versado Reserva 2011 you have both. It is a Malbec of unfinished sympathy. Drink this sooner, starting in 2017 and for longer, to 2030. Tasted September 2014." ~ *Michael Godel*, *godello.ca*

Score: 92. Recommended Value – "Restaurant Ready" ~ **Dean Tudor**, World Wine Watch



Alc.: 14.9%

UPC: 627843187906 SCC: 10627843187902 Winemakers, Ann Sperling and Peter Gamble, with a top-flight winemaking team on the vineyard in Mendoza, offer you the Versado Reserva, 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 LUJAN DE CUYO I MENDOZA VERSADO WINE | VERSADOWINE.COM

PRODUCT OF ARGENTINA PRODUIT D'ARGENTINA PRODUIT D'ARGENTINE CONTAINS SULPHITES CONTAINS SULPHITES RED WINE / VIN ROUGES

14.9% alc./vol. 750 mL

sados estate, tinin rivuets of mieuwater descending from the didean glaciers are still used to coax the magic from our dry, r-strewn terroir. And meticulous, hand-tended viticulture include harvests - captures the bold, complex flavours created interplay of a powerful southern sun and the brisk night air g from the Andean peaks.



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

Ontario

LCBO Vintages release: November 14, 2015 Cru Wine Merchants, Charles Baker, charlesbaker@stratuswines.com, 905.401.1806

Quebec

Le Pot de Vin, Isaac Delaney, Isaac@importationlepotdevin.com, 514.575.6529