



ARGENTIERA DOC BOLGHERI SUPERIORE

2013



Grape Varieties

55% Cabernet Sauvignon, 35% Merlot, 10% Cabernet Franc

Tasting Notes

Intense and luminous shades of dark ruby red colour. Very complex on the nose with fresh hints of fruit as marasca cherry, followed by intense hints of white pepper and balsamic notes, finishing with some sweetness and vanilla. After the first impact hints of citrus wood and macerated red roses are showing up. The first sensation on the palate is important and full-bodied; we discover the same aromas as before, which are perfectly balanced, but with a fruity, powerful and intense ending. The tannic structure is present but silky and pleasant. A lingering and intense aromatic finish, that enhances its elegance, structure and complexity.

Climate

Winter temperatures were within the average ranges, with a lot of rainfall but without any snow. The 2013 Spring season was marked by unusual low temperatures which were well below the season average range, with constantly alternated rainy and sunny days. The low temperatures persisted in June causing a 15 days delay in plant growth compared to the previous years. During the first part of June the low temperatures and intense rainfalls in addition to a heavy hailstorm have been the reasons for a low yield per hectare.

The Summer season was fairly hot with peaks of 32°C, except for few showers, which proved to be beneficial for the vines. September was characterized by a particularly warm and dry weather, which enhanced the aromatical development, as well as the grapes' polyphenolic characteristics. Rainfalls started the last few days of September, when most of the grapes had already been harvested. The ripening process of the remaining grapes was thus not affected by the rain.

The grape-harvest started September 12th with Merlot, whereas the Crus were harvested approximately 10 days later. Syrah, Petit Verdot and Cabernet Franc were harvested in this order from Sept. 24th to the 28th, and it ended on October 12th with Cabernet Sauvignon. Cabernet Franc and Cabernet Sauvignon were the grapes variety which mostly has benefited from the weather in 2013, expressing more intense aromas and excellent structural quality.

Vinification

The carefully selected grapes were grown in the estate's best vineyards at altitudes of 180 to 200 m a.s.l.. The different grape varieties were vinified separately; fermentation and maceration took place in stainless steel tanks for about 25/30 days at a controlled temperature never over 28/30° C.

The wine was then transferred into mainly new 225 l French oak barriques (Allier and Tronçais) where malolactic fermentation was completed and it was aged for further 18 months. After the blending the wine undergoes further 12 months of bottle fining before the release on the market.

Alcohol: 14,5%

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