



# LAMADRID

ESTATE WINES

## BEGANI RESERVA 2017

### VINTAGE NOTES

**WINERY INFORMATION:** Lamadrid founder Guillermo García

Lamadrid opened the door from his home in Cuba when he was a child. With the turbulence in Cuba at the time of the Revolution, his mother Matilde put him on an airplane to embark on a new life. Many more doors opened during his lifetime, all leading to Argentina and the building of the Lamadrid winery in one of the oldest and most premier growing regions in Argentina: Agrelo, “the land of Malbec,” Mendoza. Lamadrid’s mission is to be the best representation of its Agrelo terroir.

**LABEL NOTES:** Lamadrid is the name of the family of the owner and founder, Guillermo García Lamadrid. In each bottle of Lamadrid we open a door and discover a world of unique experiences and sensations.

**WINEMAKING:** No stabilization, no filtration, no clarification; 10% bleed-off.

**FERMENTATION:** Cold maceration at 8°C for 8 days, alcoholic fermentation with indigenous yeast in 5,000 liter epoxy concrete tanks for 25 days between 25°-28°C.

**COLOR:** Dark Purple

**TASTING NOTES:** Upbeat black cherries with attractive raw spices, as well as a floral, stemmy undertone. Round, succulent blue-fruit profile on the palate with well-crafted, fine tannin. Sleek.

# 91 pts

JAMES SUCKLING.COM

**VINTAGE** 2017

**WINEMAKER** Angie Yañez

**WINERY** Lamadrid

**VINEYARDS** 100% Estate Agrelo Vineyards

**VARIETAL** 60% Malbec, 30% Bonarda, 7% Cabernet Sauvignon, 3% Cabernet Franc

**AVG. VINEYARD ALTITUDE** 3,300 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 12 months in 60% second-use French oak barrels and 40% third-use French oak barrels

**ALCOHOL** 14%

**TOTAL PRODUCTION** 750 Cases

**UPC** 852282003778



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Vino del Sol’s wineries are all estate-grown, sustainably-farmed, and family-owned.