



TAPIZ

SELECCIÓN DE BARRICAS 2019

VINTAGE NOTES

WINERY INFORMATION: The Tapiz Winery, located in the San Pablo I.G. in Mendoza's Uco Valley, has one of the highest vineyards in Mendoza at 4,600 feet above sea level. Under the ownership and vision of Patricia Ortiz, Tapiz is a pioneer in the region and helped develop San Pablo into one of Argentina's most renowned IGs. The state-of-the-art winery is located in the heart of the estate vineyards, at the foothills of the Andes Mountains.

LABEL NOTES: Tapiz is Spanish for "tapestry"; the label and capsule display the different components combined to create the wine, such as its high-altitude fruit, the land, the sun, and the workers.

FERMENTATION: A cold pre-maceration takes place at 8°C for 8 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C. 100% malolactic fermentation.

COLOR: Deep Red

TASTING NOTES: The deep red color anticipates the aromatic intensity of this specimen full of aromas and flavors of blackberries, raspberries and dried plums, as well as notes of spices and cassis. Its passage through oak provides well integrated notes of roasted coffee and dark chocolate. The tannins are ripe and friendly.

93pts

JAMESSUCKLING.COM 

92pts

Wine Spectator

VINTAGE 2019

WINEMAKER Fabian Valenzuela

WINERY Fincas Patagonicas

VINEYARDS Estate San Pablo vineyard, Uco Valley, Mendoza

VARIETAL 40% Malbec, 25% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc, 5% Syrah

AVG. AGE OF VINES 14 years

AVG. VINEYARD ALTITUDE 4,430 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 18 months in first and second-use French and American oak barrels

ALCOHOL 14%

TOTAL PRODUCTION 500 Cases

RESIDUAL SUGAR 2.37 g/L

ACIDITY TA of 5.64 g/L, pH of 3.64

PACK SIZE 12/750

UPC 852282002322



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