

# GERNOT LANGES 2003



## **VINTAGE**

2003

## **BLEND**

Malbec 70%  
Cabernet Sauvignon 25%  
Cabernet Franc 5%

## **APPELLATION**

Finca La Colonia, Lunlunta and Agrelo  
Luján de Cuyo, Mendoza, Argentina.

## **VINEYARD**

Height Between 850-1100 mts (2788-3608 ft) above sea level  
Age Between 50 and 80 years  
Vine density 4.500 vines/ha (1822 vines/acre)  
Yield 4 tns/ha (1,6 tns/acre)

## **HARVEST**

Manual in 20 kg cases  
Hand selection of berries

## **FERMENTATION**

Cold Maceration 5 days between 8 and 10 °C (46-50 °F)  
Fermentation (native yeasts) 7 days at 28 °C (82°F)  
Maceration 25 to 30 days at 22 °C (72°F)  
Malolactic Fermentation 100 % natural

## **AGEING**

Oak Barrel 100 %, 18 months in new french oak barrels  
Bottle 14 months before release

## **WINEMAKER COMMENTS**

Intense ruby red color. Ripe red fruit and spicy complex aromas. Velvety with mature and sweet tannins. Long and harmonious finish.

## **DRINKABILITY**

Over 10 years

## **TECHNICAL INFORMATION**

Alcohol 14,5 %  
Total Acidity 4,89 g/l  
PH 3,63  
Reductive Sugar 2,27  
Average Brix at harvest 25°



Jorge Riccitelli  
CHIEF WINEMAKER