




BELASCO DE BAQUEDANO

AR GUENTOTA

100% MALBEC
2006

Harvest

Harvest:	By hand
Vintage:	April, 2006
Appellation:	Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	99 years
Yield:	2.4 tons per acre

Vinification

Maceration:	5 days pre-fermentative cold, 10 days post-fermentative at 28°C.
Fermentation:	Native yeast, 26-28°C, 7 days
Aging:	12 months in French oak, 12 months in bottle

Technical Information

Alcohol:	14.9%
Total Acidity:	5.47 g/l
Volatile Acidity:	0.69 g/l
pH:	3.6
Residual Sugar:	2.37 g/l
Free SO ₂ :	32 mg/l
Total SO ₂ :	82 mg/l

AR GUENTOTA is “Cuyo’s soul” in the language of the Huarpes Indians, the first inhabitants of Mendoza river valley’s Cuyo region. This wine is lush, with juicy dark berry, plum and raisin flavors alongside deep toast and spice notes.

