




BELASCO DE BAQUEDANO

AR GUENTOTA

100% MALBEC
2008

Harvest

Harvest:	By hand
Vintage:	April, 2008
Appellation:	Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	99 years
Yield:	2.4 tons per acre

Vinification

Maceration:	2 days pre-fermentative cold, 20 days post-fermentative at 28°C.
Fermentation:	Native yeast, 26-30°C, 8 days
Aging:	12 months in French oak, 12 months in bottle

Technical Information

Alcohol:	14.8%
Total Acidity:	4.92 g/l
Volatile Acidity:	0.58 g/l
pH:	3.66
Residual Sugar:	2.62 g/l
Free SO ₂ :	28 mg/l
Total SO ₂ :	93 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 deep ruby red wine is lush and complex, with juicy wild berry and ripe red fruit flavors alongside toasty hues and spice notes.

