



**BELASCO DE BAQUEDANO**

# LLAMA

100% MALBEC  
2006



## Harvest

Harvest:	By hand
Vintage:	April, 2006
Appellation:	Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	99 years
Yield:	4.0 tons per acre

## Vinification

Maceration:	24-48 hours pre-fermentative cold, 10 days post-fermentative at 28°C.
Fermentation:	Native yeast, 24°C, 8 days
Aging:	6 months in French oak, 6 months in bottle

## Technical Information

Alcohol:	13.7%
Total Acidity:	4.65 g/l
Volatile Acidity:	0.56 g/l
pH:	3.7
Residual Sugar:	2.53 g/l
Free SO <sub>2</sub> :	32 mg/l
Total SO <sub>2</sub> :	80 mg/l

LLAMA As its namesake, this wine embodies the distinctive spirit of our vineyards, spanning the foothills of the Andes. Llama is a rich ruby-purple color, and boasts elegant flavors of black berries, ripe plum and robust spices with good balance and structure.

