



# BELASCO DE BAQUEDANO

## SWINTO

100% MALBEC  
Unfiltered  
2010



Harvest	
Harvest:	By hand
Vintage:	April, 2010
Appellation	Alto Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	100 years
Yield:	1.6 tons per acre
Production:	1,000 cases
Vinification	
Maceration:	3 days pre-fermentative cold, 25 days post-fermentative at 28°C.
Fermentation:	Native yeast, 24-26°C, 7 days. 85% in concrete vats, 15% in French oak.
Malolactic:	Yes
Aging:	18 months in new French oak, 12 months in bottle
Technical Information	
Alcohol:	15%
Total Acidity:	5.32 g/l
Volatile Acidity:	0.70 g/l
pH:	3.70
Residual Sugar:	3.55 g/l
Free SO2:	26 mg/l
Total SO2:	72 mg/l
<p>SWINTO is “Crow” in the language of the Huarpe Indians, the first inhabitants of the Mendoza river valley. Meticulous selection of the best clusters capture the greatest expression of the Malbec grape, enhanced by malolactic fermentation in new French oak barrels and aging in the same barrels for 18 months. A brilliant deep garnet color. Complex, darkly fruity and earthy on the nose, with a luscious palate of ripe red stone fruits and jams accented with spicy, toasty notes. Generously flavorful, dense and unfiltered, Swinto achieves an outstanding balance of Malbec’s signature robust character and silky elegance.</p>	

