

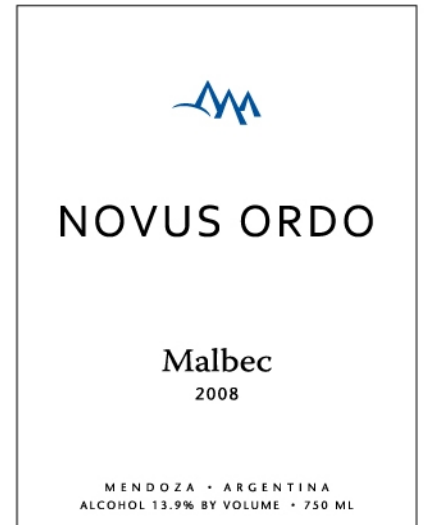


NOVUS ORDO

TASTING NOTES / FICHA TÉCNICA · 2008 Novus Ordo Malbec

The distinctive ancient molten black/brown volcanic soil found at 950 meters in Lujan, Mendoza, Argentina, gives this 2008 Novus Ordo Malbec a mineral rich complexity. The composition of this soil results in smaller bunches of grapes on the mature 20 year old vines that capture the depth and intensity of the varietals. The 2008 Novus Ordo Malbec is aged in pristine American Oak for up to 6 months to ensure hints of luscious blackberry, vibrant cherry and subtle plum.

VIEW	Ruby red color with shades of purple.
VISTA	<i>Color rojo ruby con reflejos violáceos.</i>
NOSE	Fresh, with hints of luscious blackberry, vibrant cherry and subtle plum.
NARIZ	<i>Fresco con aromas a frutos del bosque, cereza vibrante y suave ciruela.</i>
PALATE	Of wide and vibrant entrance in mouth, fresh with sweet tannins, very good acidity making a very persistent end.
BOCA	<i>Entrada ancha y vibrante, fresca y con taninos dulces, muy buena acidez que exalta un final muy persistente.</i>
SUGGESTIONS	We recommend to open the bottle and let this wine breathe to let yourself enjoy to the fullest its aromas.
SUGERENCIAS	<i>Se aconseja abrir la botella y dejar oxigenar un poco el vino para permitirse gozar al máximo de sus aromas.</i>
SERVING TEMPERATURE TEMPERATURA DE SERVICIO	Between 61 and 64 °F <i>Entre 16 y 18 °C</i>
MARIDAGE	This wine can be enjoyed with elaborate dishes like grilled or roasted red meats topped with mushrooms and complimented by potatoes or risotto.
MARIDAJES	<i>Este vino se puede disfrutar con comidas elaboradas como carnes asadas o al horno acompañada de hongos y complementado con papas o risotto.</i>
MAXIMUM AGING GUARDA	7 years approximately. <i>7 años aproximadamente.</i>
VINEYARDS / VIÑEDOS	100% Malbec.
LOCATION / UBICACIÓN	Lunlunta & Agrelo (Maipu & Lujan de Cuyo).
ALTITUDE ALTITUD	Between 800 and 950 masl. <i>Entre 800 y 950 msnm.</i>
SOIL TYPE SUELO	Mainly clay and slimy soil. <i>Mayormente arcilloso y limoso.</i>
AGE EDAD	20 years. <i>20 años.</i>
HARVEST / COSECHA	2008
PRODUCTION RENDIMIENTO	1,5 kg per plant. <i>1,5 kg por planta.</i>
VINIFICATION	20 days of maceration in stainless steel tanks and malolactic fermentation in stainless steel tanks, 9 months in steel and 30% of this wine has been aged in American oak barrels of second use.
VINIFICACIÓN	<i>20 días de maceración en tanques de acero inoxidable y fermentación maloláctica en inox, crianza de 9 meses en tanques de inox, el 30% de este vino ha sido criado en barricas de roble americano de segundo uso.</i>
STORAGE IN BOTTLES GUARDA EN BOTELLA	6 months before commercializing. <i>6 meses antes de comercializarlo.</i>
ANALYSIS / ANALISIS	Alc: 13,9% vol. A.T.: 5,1 g/L A.V.: 0,55 g/L Az: 3 g/L Ext: 30 g/L SO₂L: 30 mg/L SO₂T: 75 mg/L



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