

TINTONEGRO

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TINTONEGRO, meaning “black wine” in Spanish, is meant to celebrate the essence of Malbec in Mendoza. Known for its dark, blackish color, Malbec is definitely a TintoNegro.

TINTONEGRO was born of the long time friendship and professional collaboration of Alejandro Sejanovich and Jeff Mausbach. Colleagues at Bodega Catena Zapata for almost 15 years, Alejandro was Vineyard Director and Jeff was Wine Education Director.

TINTONEGRO wines are meant to reflect the heart and soul of Malbec in Mendoza. The portfolio explores the terroirs of Mendoza where Malbec does best, gradually isolating unique vineyard sites and winemaking techniques which can showcase the heights of concentration and complexity to which Malbec can aspire.

TERROIR

Uco valley, located at an altitude between 3,700 – 5,000’ elevation.

SOIL PROFILE

Shallow sandy - silt with round rock subsoil.

HARVEST

Hand harvested in the last week of March and first week of April.

VINIFICATION

Five day cold maceration with extensive cap management for intense aromatics and stony minerality. 17 day fermentation. Cool fermentation with maximum temperature of 22° C.

OAK AGING

6 months in French oak, 5% new.

TECHNICAL INFORMATION

Alcohol	14% by volume
pH	3.7
Acidity	5.6

2012 TINTONEGRO MALBEC, UCO VALLEY

Sourced from Mendoza’s high altitude Uco Valley, this blend is meant to showcase the cool climate style of Malbec. Intense floral aromatics, dark fruit flavors, rich texture and a bright, fresh finish – cool climate Malbec. The wine is aged for 6 months in French oak, 5% new.