

WINE PROFILE

QUIMERA 2013

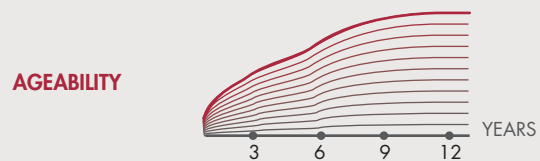
Quimera is design and architecture, a unique warm-blend conceived in our vineyard. Santiago and Roberto fathom the land's secrets, year after year, in pursuit of impossible wine, searching in every vintage for an unparalleled feat.

A deeply nuanced wine arises, scented with notes winding from earth and boulder, the dark fruit, up to delicate rosemary hints. It is ample in the palate, with delicious and almost feminine acidity.

Quimera is heuristic, an intimate discovery, a search for perfection.

TECH SHEET

WINEMAKERS	Roberto Cipresso, Santiago Achával
VARIETAL COMPOSITION	50% Malbec, from Medrano and Luján de Cuyo 21% Cabernet Franc, from Tupungato 19% Merlot, from Tupungato 10% Cabernet Sauvignon, old vineyards from Medrano
PRODUCTION	55,200 bottles
AGING	12 months in French oak barrels
VINTAGE	Hand-harvested / March 14th to 23th, 2013
ANALYSIS	14.5% Alcohol - PH 3.7 - Total acidity 6.37

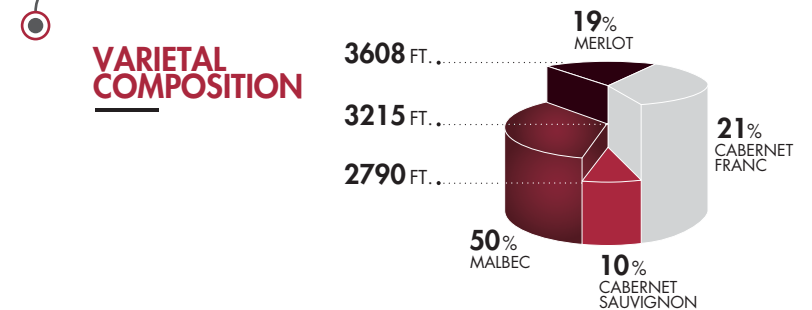


SUGGESTION Ideal serving temperature between 16° C and 18° C. We strongly suggest decanting this wine at least an hour before drinking.



TASTING NOTES

Medium ruby. Floral aromas with blackberry, blueberry and cassis. Concentrated, well-integrated with flavors of crushed blackberry, licorice and bitter chocolate-tobacco. Outstanding cellaring capacity.



LAST VINTAGE	92 pts. Wine Spectator	90 pts. Wine Advocate
HISTORIC	94 pts. BEST SCORE BY ROBERT PARKER	92.5 pts. AVERAGE

