

### Luminis Perdriel Malbec 2013

Luminis' main objective with this wine is to show the distinctive characteristics that our own grapes grown in the district of Perdriel, one of the coolest places inside the department of Luján de Cuyo, part of the High Mendoza River region, are capable of expressing. The department of Luján de Cuyo has historically been the most important area to cultivate grapes for quality wines in Argentina and it is home to the most important and known Argentine wineries.

Reaching almost 3,300 feet above sea level and located only 20 kilometers outside the capital of the province of Mendoza, Luján de Cuyo is, as its city slogan says, "The Land of Malbec." Situated on a lower altitude valley and experiencing higher temperatures across the year, Luján de Cuyo tends to produce more "masculine" wines when compared with those coming from the Valle de Uco area. However, the district of Perdriel, a much more precise area inside Luján de Cuyo, being a cold district with deep soils and a high percentage of active clay, tends to produce wines that are more elegant and that show more finesse when compared to the ones produced in the more encompassing and larger denomination of Luján de Cuyo.

As part of our ongoing effort to offer a deeper sense of place and a more direct connection to the land where our wines are grown, we intend to showcase "Perdriel characteristics" through this 100% malbec that is made with fruit that comes from one single vineyard that belonged to Joaquin Villanueva and that our viticultor and winemaker Cristian Allamand has been working and managing it since 2004 (the vineyard was originally planted in 1998.)



While the 4.25 hectares of malbec, planted on its own roots, are only 14 years old, the property has belonged to the Villanueva family since the late 1700s. This property is so old that the municipal bill that arrives to this vineyard has many zeros followed by just the number 1!

The grapes that we used for this wine were hand harvested in small 15 kg trays on April 9<sup>th</sup> and 10<sup>th</sup> at a yield of approximately 2.4 tons per acre (30 hl/ha).

Fifty percent (50%) of the wine spent 12 months in first and second year oak barrels (80% American and 20% French), and then a minimum of 9 months in the bottle before its release to the market.

Total production of Luminis Perdriel Malbec 2013 was 1,908 6-packs.