



BODEGAS LAVAQUE



# RIO SECO ESTATE MALBEC

**Grape variety:** 100% Malbec

**Vintage:** 2007

**Estate bottled:** San Rafael, Mendoza.

**Average Elevation:** 2300 feet

**Fermentation:** Stainless Steel tanks

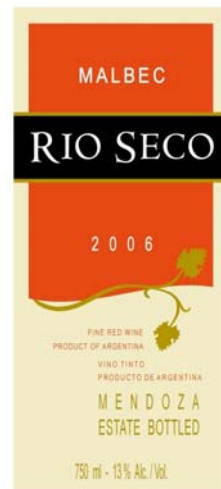
**Aging:** 3 months French and American oak

**Alcohol:** 13%

**Acidity:** 5.20 g/l

**PH:** 3.60

**Residual sugar:** 3.10 g/l



**Tasting Notes:** This soft and approachable red wine is made from our distinctive Malbec grape. It is full of red fruit and cassis on the nose and palate, well structured and ideal with meat and pasta dishes.

## THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa

## VINEYARDS ORIENTATION

From North to South to receive the sun from the East in the morning and the the West in the afternoon .

## SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

## CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

## Rainfall

380mm per year

## IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

## TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

## PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

## LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.



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# RIO SECO ESTATE MERLOT

**Grape variety:** 100% Merlot

**Vintage:** 2007

**Estate bottled:** San Rafael, Mendoza.

**Average Elevation:** 2300 feet

**Fermentation:** Stainless Steel tanks

**Aging:** 3 months French and American Oak

**Alcohol:** 13%

**Acidity:** 5.10 g/l

**PH:** 3.60

**Residual sugar:** 2.9 g/l



**Tasting Notes:** This brilliant red wine, is soft and Well balanced. Full of blue berries and red fruit mingled with spicy notes. Ideal with chicken, fish or meat dishes.

## THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa

## VINEYARDS ORIENTATION

From North to South to receive the sun from the East in the morning and the the West in the afternoon .

## SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

## CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

## Rainfall

380mm per year

## IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

## TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

## PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

## LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.



BODEGAS LAVAQUE



# RIO SECO ESTATE CABERNET SAUVIGNON

**Grape variety:** 100% Malbec

**Vintage:** 2007

**Estate bottled:** San Rafael, Mendoza.

**Average Elevation:** 2300 feet

**Fermentation:** Stainless Steel tanks

**Aging:** 3 months French and American Oak

**Alcohol:** 13%

**Acidity:** 4.90 g/l

**PH:** 3.65

**Residual sugar:** 3.20 g/l



**Tasting Notes:** This intense ruby-red wine is well balanced and full of red cherry and berry fruit flavors. It has good structure and would be ideal with meat dishes

## THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa

## VINEYARDS ORIENTATION

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## SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

## CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

## Rainfall

380mm per year

## IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

## TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

## PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

## LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.



# RIO SECO ESTATE TORRONTES

**Grape variety:** 100% Torrontes  
**Vintage:** 2008  
**Estate bottled:** San Rafael, Mendoza.  
**Average Elevation:** 2300 feet  
**Fermentation:** Stainless Steel tanks  
**Alcohol:** 12.5%  
**Acidity:** 4.90 g/l  
**PH:** 3.40  
**Residual sugar:** 2.20 g/l



**Tasting Notes:** Yellow-gold in color, this wine has explosive with flowers, spices and passion fruit on the nose, with a fresh delicate citrus and pear palate. Ideal with chicken, cheese and sea food.

## THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa

## VINEYARDS ORIENTATION

From North to South to receive the sun from the East in the morning and the the West in the afternoon .

## SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

## CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

## Rainfall

380mm per year

## IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

## TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

## PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

## LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.



# RIO SECO ESTATE CHARDONNAY

**Grape variety:** 92% Chardonnay/8% Torrontes

**Vintage:** 2008

**Estate bottled:** San Rafael, Mendoza.

**Average Elevation:** 2300 feet

**Fermentation:** Stainless Steel tanks

**Alcohol:** 12.5%

**Acidity:** 4.90 g/l

**PH:** 3.40

**Residual sugar:** 2.20 g/l



**Tasting Notes:** Yellow-green in color, this wine has lots of flowers and fruits on the nose, with a fresh delicate citrus palate. Ideal with chicken, cheese and sea food.

## THE VINEYARDS

Cañada Seca, Barrancas del Atuel, Santa Luisa

## VINEYARDS ORIENTATION

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## SOIL

Alluvial type. The Diamante and Atuel rivers irrigate the sandy, deep and permeable soil, low in organic matter and nitrogen .

## CLIMATE

Day-night temperature variability: 16°C annual average

Relative humidity: 60% annual average

## Rainfall

380mm per year

## IRRIGATING SYSTEM

Gravitational. Superficial drip irrigation

## TRAINING SYSTEM

High espaliers. Distance between rows: 2.5 meters. Distance between plants: 1.5 meters to 1.75 meters.

## PRUNING

Pruning optimizes quality and quantity of grapes and keeps the balance between the plant and the fruit. Period of pruning: Winter

## LEAF REMOVAL

Cutting the leaves near the bunches to increase sunlight and ventilation helps to color and ripen healthy fruit. Period: January.