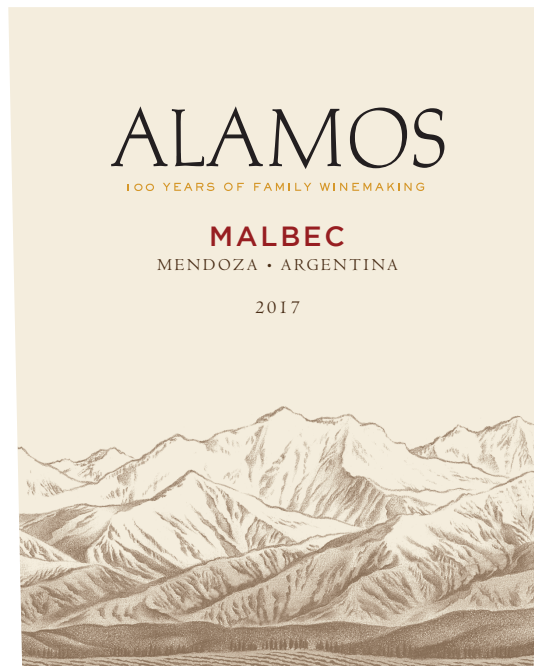


ALAMOS

100 YEARS OF FAMILY WINEMAKING



Alamos 2017 Malbec

Alamos crafts quality wines from Argentina, offering the best of Mendoza's high altitude vineyards at an incredible value. Alamos grapes are grown at the foothills of the Andes Mountains at elevations of 3,000 to 5,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from mountain snowmelt translate to rich wines with intense flavor characteristics.

About the Region:

Tucked under the massive shoulders of the Andes Mountains in west central Argentina, the province of Mendoza is renowned for housing some of the best winegrowing regions of Argentina. The character of Mendoza wines is forged in high altitude desert vineyards irrigated by mineral-rich snowmelt from glaciers and snowfields. Altitudes range from 1,000 feet to around 5,000 feet, where the foothills rise steeply toward the Andes' peaks. High altitude means cool temperatures and clear air, and clear air means more sunlight for building flavor in the grapes, helping to make Mendoza the source of Argentina's well-earned reputation for top quality, unique wines.

Winemaking Notes:

The grapes for our Malbec were handpicked, destemmed and crushed. Prior to fermentation, the must was cold soaked for three days. Fermentation occurred in upright, conical tanks for one week at 85F. Throughout fermentation, we used several pump-overs to extract color and flavor. After primary fermentation, this wine underwent malolactic fermentation to create a round mouthfeel before six to eight months of aging in a combination of French and American 225 L barrels at a medium toast level.

Varietal Content: 85% Malbec, 10% Syrah, 5% Bonarda

Varietal Origin: Mendoza, Argentina

Alcohol Level: 12,5%

Titrateable Acidity: 5,2

pH: 3,7