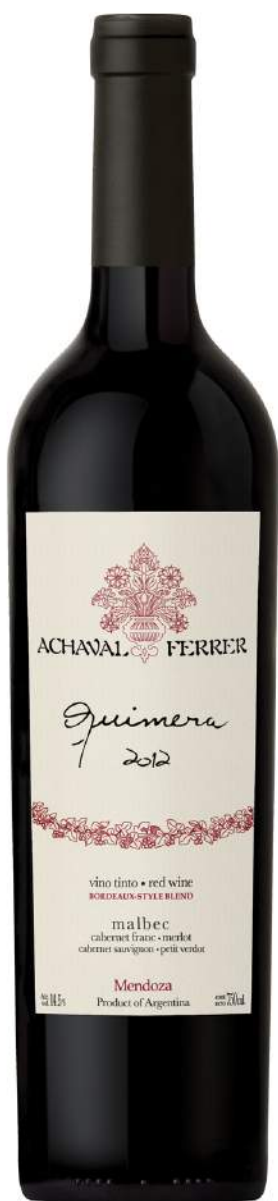




Achaval-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achaval-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low yielding, old ungrafted vines.

2012 QUIMERA



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.

Winemakers: Santiago Achával,
Roberto Cipresso

Varietal composition:

50% Malbec, from Medrano and Luján de Cuyo

24% Cabernet Franc, from Tupungato

16% Merlot, from Tupungato

8% Cabernet Sauvignon, old vineyards from Medrano

2% Petit Verdot

Appellation:

Tupungato: altitude of 3445 ft

Medrano: altitude of 2625 ft

Luján de Cuyo: altitude of 3150 ft

Soil:

Medrano: heavier, some clay component, no gravel up to 2 meters

Tupungato: volcanic ash mixed with limestone

Perdriel: limestone with sandy top-soil

Vine training: VSP, 1.7 to 1.8 meters high

Sustainably farmed: Highly sustainable. No pesticides in most of our vineyards.

Yield: 1.3 tons/acre

Harvest date: March 7-21, 2012

Alcohol: 14.5%

pH: 3.7

Acidity: 6.71 g/L

Brix at Harvest: 25

Vinification/winemaking process:

Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

Fermentation: Fermented in cement tanks at a maximum temperature up to 93-95°F with extensive pumping over for better extraction.

Malolactic: 100% spontaneous in oak

Oak and Aging: 60% of vintage aged 12 months in 1-year old French oak barrels. 40% of vintage aged 12 months in new French oak barrels.

Production: 7,212 cases

Wine Spectator 92 POINTS