

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

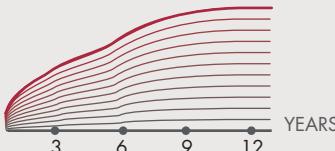
PRODUCTION 55,200 bottles

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

AGEABILITY



YEARS

YIELD 2 PLANTS = 1 BOTTLE



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

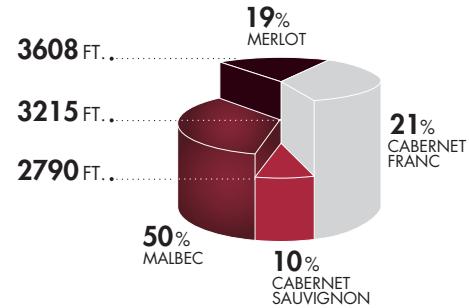


TASTING NOTES

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.



VARIETAL COMPOSITION



LAST VINTAGE 92 pts. **Wine Spectator**

 90 pts.

HISTORIC 94 pts. BY ROBERT PARKER

 92.5 pts. AVERAGE

