

## VENTURA Malbec

**Vintage:** 2010  
**Appellation:** Lontué Valley, Curico, Chile  
**Varietal:** 100% Malbec  
**Alcohol:** 12.9%  
**pH:** 3.6  
**Residual Sugar:** 2.92 g/L  
**Total Sulfites:** 90 ppm  
**Winemaker:** Claudio Barria

**Organic Certificate:** Grapes have been certified organic by IMO Institute for Market ecology, Gmb, and are compliant with USDA's National Organic Program.

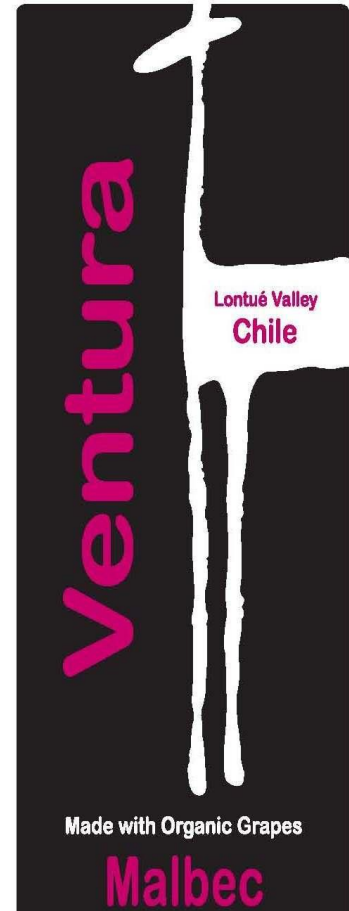


**Viticulture:** Grapes were harvested by hand during the second half of April when varietal was at its peak of ripeness.

**Winemaking:** The grapes were cold macerated (8 degrees C) before fermentation for one week and then selected yeasts were added, fermentation at 24-28 degrees C. Once alcoholic fermentation is finished the wine is moved to another tank in order to finish the malolactic fermentation without the skins. Once the malolactic fermentation is finished, 20 % of the wine is stored in new French oak barrels for three months; after this, the oaked wine is blended with the non-oaked wine, cold stabilized, filtered and bottled.

**Notes:** The bouquet is expressive with bright plummy and cherry notes. On the palate, black cherry flavors are shaded by expressions of smoke, black pepper and pomegranate. Pairing suggestions: Grilled pork sausage or Quinoa salad with beets, goat cheese and toasted hazelnuts.

**The Estate:** In 1918, Mr. Modesto Güell Coll arrived in Chile from his native Tarragona, Spain. He brought with him his family's dedication to their land and wine making and purchased land at the Peñón farm in Santiago. In 1942, the family moved from El Peñón to La Fortuna farm in Lontué Valley. They planted Cabernet Sauvignon, Malbec and Sauvignon Blanc. Son Daniel Güell Galofré joined his father and began to plant different varieties while improving their methods of viticulture and vinification. Today, the third Güell generation, maintain the tradition with the same dedication and passion of their visionary predecessors. The new cellar replaced the old one, with modern equipment and the necessary infrastructure to produce high quality wines at reasonable prices. Taking advantage of the excellent soil conditions of Chile and maintaining farming traditions, La Fortuna converted to organic viticulture and is a leader in certified organic exports.



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