



## BODEGA ESTANCIA MENDOZA

### Progreso Malbec-Syrah

#### Region

The northernmost subregion of the Uco Valley, Tupungato is one of Mendoza's largest and most important wine areas. Sitting at the base of the 6,570 m volcano Mt. Tupungato, it lies around 40 miles south of the city of Mendoza. Vineyards sit at around 1,300 m.a.s.l. and enjoy wide diurnal temperature variation. The extended ripening period allows grapes to develop rich varietal character and balanced acidity. The region is well-known for both full-bodied Malbec and Cabernet Sauvignon and elegant Chardonnay.

#### Producer

Bodega Estancia Mendoza was founded in 1980 as a federation of wine producing co-operatives; currently, there are 32 members located in the key growing areas of Mendoza and their collaborative approach brings greater synergy in the grape growing and winemaking processes and in the ultimate marketing of their wines. The hot days and cool nights and bright spring and summer sunshine produce ideal conditions for the development of perfect grapes, and the La Grupa & Progreso ranges offer excellent quality and value in spades.

#### Viticulture

Traditional viticultural practices.

#### Vinification

This wine is lightly oaked.

#### Tasting Note

Delicate spices, plums and cherry on the nose lead to a clean palate of red fruits with a well-balanced acidity.

#### Food Matching

This will work very well with roast lamb.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Tupungato, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	50% Malbec, 50% Syrah
<b>Winemaker</b>	David Gargantini
<b>Body</b>	Medium
<b>Oak</b>	Lightly oaked
<b>Residual Sugar</b>	4.0 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites