

LAUR WINES  
EST. 1906



# LAUR

**TRES HECTÁREAS**  
**3Ha.**

**MALBEC**

ZONES:

*Los Chacayes | 60 % Malbec*

Height: 1200 masl

*El Manzano Histórico | 25% Malbec*

Height: 1250 masl

*Gualtallary | 15 % Malbec*

Height: 1300 masl

HARVEST:

Manual, in boxes of 12 Kg, in stages within the same barracks. Always during the first hours of the morning to make sure that the grapes reach the winery at a low temperature. Clusters that do not meet quality and health requirements are discarded directly on the vineyard.

WINEMAKING:

100% fermentation with indigenous yeasts.

The elaboration is always in small vessels (micro winemaking), in open top French oak casks, in bins and in ovoid concrete vessels. The hat is handled manually to enhance the extraction of aromas, color and, above all, structure.

The entire volume is matured in first and second use oak barrels for 12 months, where it carries out malolactic fermentation.

Complex wine, with great structure.

Suitable for aging for several years.

[www.olvlaur.com](http://www.olvlaur.com)

Videla Aranda 2850 - Cruz de Piedra, Maipú, Mendoza, Argentina