



# 2km

**BLEND 2015**

**MALBEC 65%**  
**CABAERNET FRANC 35%**

**PARAJE ALTAMIRA**  
**UCO VALLEY**  
**MENDOZA**  
**ARGENTINA**

**FINCA BETH**

VINEYARDS

## PARAJE ALTAMIRA - UCO VALLEY - MENDOZA - ARGENTINA

2KM OF VINEYARDS WITHIN IMMENSITY, BUT WITH A CLEAR REASON TO BE: COLLUVIAL SOIL,  
SAND AND STONES, LADEN WITH CALCIUM CARBONATE THAT GIVES US MUCH SEA HISTORY!

THIS MALBEC AND CABERNET FRANC BLEND, BARE THIS WILD DESERT, FULL OF FLOWERS AND  
CHALK ON THE NOSE, MUCH NERVE AND TEXTURE IN THE MOUTH.

COMING FROM HIGH VINEYARDS, MOUNTAIN VINEYARDS.  
A DIRECT SEARCH FOR A DIRECT WINE.

### WINEMAKER

Juan Pablo Michelini

Specially Selected and Manually Harvested Grapes  
From the ranks for 2KM in Finca Beth Vineyard.

### COMPOSITION

65% Malbec y 35% Cabernet Franc

### ALC.

14,3%

### SUGAR

1,5gr

### TOTAL ACIDITY

5,63

### VINEYARD LOCATION

Paraje Altamira – UCO Valley – Mendoza – Argentina

## ELABORATION

Finca Beth is located at the southwestern end of Paraje Altamira, at 1100 metre above the sea level.

It is a strip that goes from north to south from 300mts wide to 2km long. Hence the name of the wine.

It is located in an incredible place, glued to the mountain, range with different types of soil, which make this vineyard unique.

We find sandy soils, stony soils and stony soils with a lot of calcareous, which give the wines some mineral texture in the mouth.

To make this harvest, Juan Pablo Michelini chose a piece of barracks that he had liked on a visit to the farm: a spot of stone where the plant is less productive.

It was manually harvested on 18kg boxes, in the morning, very early: from 7 to 10 hours, to preserve the freshness of the night. This is how the grapes arrives well in the cellar.

At the reception, the boxes were turned over to the stemmer machine to only stem and not to grind. The whole grain falls into the cement fermentation pool and a two varieties co-fermentation takes place: Malbec and Cabernet Franc with a temperature around 22 and 24 Celsius degrees.

The polyphenols extraction is through the smashing and was made a reassemble only once a day, soft, to keep wet the hat.

The maceration time was 35 days. Once the alcoholic fermentation was finished and before the malolactic fermentation, the wine was sent to French Oak Barrels. Part of the wine went to new big 500lts barrels and part of wine to French Oak Barrels 225lts of third and fourth use. The malolactic fermentation was done directly in the barrels. After several tastings it was decided its bottling, using a minimum filtration.

This wine has a breeding period of 14 months and a bottle keeping for 6 month before lunching on the market.

This 2015 harvest for our wine was 'the year of balance', after having passed two previous harvests - 2013 and 2014 -, we are finding out the way where we want to go: linear wines, more representative of the area, with great purity, but above all with great elegance and finesse in the mouth.



PRODUCTORES  
INDEPENDIENTES DE  
PARAJE ALTAMIRA