

# Pelleriti Selection

## Grand Reserve

*m p w*  
Marcelo Pelleriti  
WINES

*Marcelo creates award winning wines in Valle de Uco, Argentina and in Pomerol, France. His two great passions in life are his love for making music and for making fine wines. Pelleriti Selection is made with handpicked fruit from 50 year old, low yielding vines using micro-vinification methods and natural yeasts. This wine promises to represent Marcelo's dedication and passion, and will continue to develop with time, to reach its full potential.*

### BLEND OF TERROIR

#### VARIETY

Blend: 70% Malbec,  
20% Petit Verdot y 10% Cabernet Franc.

#### VINEYARD LOCATION

La Consuta, Vista Flores  
Valle de Uco, Mendoza

#### HEIGHT

1000 masl

#### SOIL

Alluvial, loam soils with calcareous deposits

#### HARVEST

Hand-picking using small 12 kg plastic boxes.

#### SELECTION

Double moving belt system and vibrating  
sorting table.

#### WINE-MAKING METHOD

Micro-winemaking method in 225 liters French  
oak barrels. 10-15 -day, 8°C cold maceration.  
Barrels rotation and hand pigeage.

#### AGING

16-22 months in French oak barrels, 18-month  
bottle storage.

#### SERVING TEMPERATURE

Serve between 14°-16° C

#### DIRECTOR & WINEMAKER

Marcelo Pelleriti

### AWARDS

93 | Harvest 2013 | **JAMES SUCKLING.COM** 

93 | Harvest 2013 | 

92 | Harvest 2013 | **ANDREAS LARSSON**

