



**BELASCO DE BAQUEDANO**

# LLAMA

100% MALBEC  
*Unfiltered*  
2011

## Harvest

Harvest:	By hand
Vintage:	April, 2011
Appellation:	Alto Agrelo, Luján de Cuyo Mendoza, Argentina
Age of the vines:	101 years
Yield:	4.0 tons per acre
Production:	15,000 cases

## Vinification

Maceration:	24-48 hours pre-fermentative cold, 10 days post-fermentative at 26°C.
Fermentation:	Native yeast, 24-26°C, 8 days
Aging:	50% of wine aged 6 months in French oak, all 6 months in bottle

## Technical Information

Alcohol:	14.2%
Total Acidity:	5.19 g/l
Volatile Acidity:	0.58 g/l
pH:	3.75
Residual Sugar:	2.92 g/l
Free SO <sub>2</sub> :	17 mg/l
Total SO <sub>2</sub> :	72 mg/l

LLAMA As its namesake, this wine embodies the distinctive spirit of our vineyards, spanning the foothills of the Andes. Llama is a rich ruby-purple color, and boasts elegant flavors of black berries, ripe plum and robust spices with good balance and structure.

