



GRAND COEUR

BODEGA MELIPAL
NAZARENAS MALBEC
MENDOZA, ARGENTINA

BODEGA MELIPAL

Bodega Melipal is located in the heart of Agrelo, one of the best wine regions of Argentina. Practicing agriculture for over three generations, the Melipal philosophy is based on a sustainable and responsible management of natural resources. Melipal was founded in 2002 by the Aristi family with the goal of telling the story of the intricate harmony between man, vineyard, and terroir. Surrounded by 87 hectares of mostly Malbec vineyards, Melipal is open to tourists throughout the year with options ranging from private tastings to lunch at their exclusive restaurant with stunning views of the Andes and its eternal snows. The winery's capacity is 800,000 liters, which is housed in both stainless steel tanks and French oak barrels. Melipal mainly focuses on the Malbec grape, but also produces Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot in limited quantities. Their wines range from unoaked, fresh, and young to barrel aged, complex wines.

BODEGA MELIPAL NAZARENAS MALBEC

REGION	Mendoza, Argentina
APPELLATION	Agrelo, Lujan de Cuyo, Mendoza
VARIETALS	100% Malbec
SOIL	Sand
VINEYARD ELEVATION	980 meters (3215 feet)
AVERAGE VINE AGE	Original vineyards, planted in 1923
YIELDS	0.50 k/plant
VITICULTURE	Double guyot pruning with traditional furrow irrigation system. Harvested manually.
WINE MAKING	Undergoes spontaneous fermentation with indigenous yeasts in 75 HL tanks, at a temperature of 27-30 degrees celsius for 30 days. Malolactic fermentation occurs in French oak barrels. Wine is aged 18 months in French Oak.
TASTING NOTES	Undergoes spontaneous fermentation with indigenous yeasts in 75 HL tanks, at a temperature of 27-30 degrees celsius for 30 days. Malolactic fermentation occurs in French oak barrels. Wine is aged 18 months in French oak.

