






















BODEGA MONTEVIEJO

\$24.40

* Suggested retail price

Bodega Monteviejo Petite Fleur Valle de Uco 2019

	Product code	12088273
	Licensee price	\$22.44
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Argentina
	Regulated designation	Geographical Indication (GI)
	Region	Mendoza
	Subregion	Valle de Uco
	Classification	Not applicable
	Varietal(s)	Malbec 42 %
	Varietal(s)	Merlot 40 %
	Varietal(s)	Syrah 10 %
	Varietal(s)	Cabernet Sauvignon 8 %
	Alcohol percentage	14.5%
	Colour	Red
	Sugar	Dry
	Sugar content	2.6
	Closure type	Cork
	Aging vessel type	70% of the wine is aged for 12 months in 225-liter, 2nd and 3rd-fill French oak barrels. Then, it is aged in bottles for a 6-month period.

ABOUT THIS WINERY

Bodega Monteviejo is the estate of Catherine Péré-Vergé in the Clos de los Siete.

This estate was created ex nihilo in the Uco Valley south of Mendoza under the leadership of Mr. Rolland and J.M. Arcaute in 1998. As for the other estates that make up the "Clos", the winemaking is advised by Mr. Rolland. The figures given by the estate: 300 hectares of vineyards, a building of 8000m² with a capacity to process 1,500,000 bottles.

TASTING NOTES

A deep purple-red. Its aroma is reminiscent of red and dark fruit, and of spices as well. It is fruity and complex on the palate with tannins. Persistent finish. A complex wine.

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PRODUCTION NOTES

Harvest: Hand picking into small, 12 kg plastic bins. Double sorting of clusters and berries to achieve the highest quality. Cold soaking at 7 °C for five days, followed by alcoholic fermentation at controlled temperatures in stainless steel tanks. Malolactic fermentation in French oak barrels.



- 90 Points -
Bacchus

- 89 Points -
Bacchus



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