



**EDMOND
DE ROTHSCHILD
HERITAGE**

GRAN MALBEC 2014 FLECHAS DE LOS ANDES

The winery called FLECHAS DE LOS ANDES was born from the partnership between Baron Benjamin de Rothschild and Laurent Dassault, as the result of their research of a great terroir at the foot of the Andes in the Mendoza region.

The name “Flechas de los Andes” (in English, “Andes Arrows”) refers to the symbol of the Rothschild family, which consists of 5 arrows.

Both families, Rothschild and Dassault, are aiming to produce an excellent wine with the knowledge they have acquired in France.

Malbec rules as “the” wine in Argentina and it has achieved its best expression in the unique terroir of Flechas de Los Andes.

In this ideal location, Edmond de Rothschild Heritage seeks to create a different wine, which could not be produced in other places of the world.

Our winery’s aim was to achieve this high range “Gran Malbec 2013”, recognized as one of the great Malbec wines from Argentina.



Location	Vista Flores, Valle de Uco, Mendoza
Terroir	Continental terroir with a soil from alluvial origin, composed by clay, sand and with a high percentage of stones in the subsoil.
Blend	100% Malbec
Vineyard	Plantation density- Yield: 5 500 vines/ha- 7500kg/ha. Sustainable precision viticulture. Vines are managed in Guyot system with drip irrigation.
Winemaking	Handpicking during the end of March and April 2014. Manual selection before and after destemming, then the grapes fill stainless steel tanks by the action of gravity. Traditional vinification with daily pumping over in stainless tanks. Maceration during 30 days (Cold maceration: 5 days, Fermentation: 25 days at 24-28°C). Spontaneous Malolactic fermentation.
Ageing	1/3 in new French oak barrels, 1/3 in second fill barrels, 1/3 in tanks. Duration: 18 months.
Serving recommendation	Serve at 16°. Decant for 1 hour.



Tasting notes: The color is intense with violet tones, typical of this variety. The nose is expressive, dominated by fruity aromas of plums and cherries and violet floral aromas characteristic of Malbec from Uco. In the mouth the attack is round with fine, polished and dense tannins that give a magnificent center of mouth. The mineral character, the freshness, the subtle contribution of the oak and its long finish, make this wine an example of quality, elegance and excellence.

FOOD AND WINE :

Drink with grilled meat and French cheese.

China: Stirred Fried Black Pepper beef

Japón: Meat Tapanyaki

Korea: Beef Bulgogi with lesser sugar and Honey (Beef dish)