



## GRAN CORTE 2015 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 search 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.

Gran Corte is the icon wine of Flechas de Los Andes. It represents our work in its topmost expression.

It is an assamblage wine which make us gain elegance by mixing different components as well as varietals. These are fully adapted to our terroir.

This wine was created to fulfil a "Great Argentinian Cru".



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| 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                    | <b>55% Malbec</b><br><b>40% Cabernet Franc</b><br><b>5% Syrah</b>   |
| Vineyard                 | Plantation density- Yield: 5 500 vines/ha- 6000kg/ha<br>Sustainable precision viticulture. Vines are managed in Guyot system with drip irrigation.  |
| Winemaking               | Handpicking in April 2015. Manual selection before and after destemming, then the grapes fill stainless steel tanks by the action of gravity.<br>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                   | 100% in new French oak barrels.<br>Duration: Due to its great tannic structure, this wine needs 18 months in barrels to refine its tannins without losing body.   |
| Serving recommendations: | Serve at 16°. Decant for 1 hour.  |



**Tasting notes:** The typical Malbec from Argentina marks its identity with its aromas of violet and prunes. Syrah provides great minerals and spicy aromas in our semi-desert climate. Malbec as well as Syrah are very intense wines and it is Cabernet-Franc who brings elegance and subtlety with very soft tannins and rose aromas. All these components provide the complexity and elegance which are necessary for a great wine.

### 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)