

CHATEAU MONTCHENOT

SPECIAL EDITION 60th ANNIVERSARY | HARVEST 1983

Special Edition that commemorates the 60 years of the first vintage of our great classic, Chateau Montchenot, today Montchenot, and the 130th anniversary of the arrival in Argentina of that winemaker immigrant from Malaga, Don José López Rivas, founder of the winery. For this edition we chose, from our private reserve, the last harvest before the name changed.

For the 70th anniversary of the arrival in our country of Don José López Rivas, founder of the winery, his son Federico created this memorable wine. The first harvest was 1956.

Elaborated with grapes from our estate La Marthita, from old vineyards planted in 1940. The grapes that integrate this blend are Cabernet Sauvignon, Merlot and Malbec grapes, with predominance of the first.

VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.

CLIMATE | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

SOIL | Alluvial, sandy-loam of calcareous composition

TRELLIS SYSTEM | Traditionally low espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

HARVEST | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

WINEMAKING | A moderate maceration classic method is made in stainless-steel tanks with strict temperature control, not higher than 25 degrees Celsius. Once the fermentation is completed, the wine is racked, clarified, filtered and stabilized by cold temperatures.

AGING - 37 years | The 1983 vintage of this presentation was the last one that was commercialized as Chateau Montchenot, today Montchenot only. After aging in large French-oak barrels over 5,000 liters of capacity, in 1993 it was bottled, continuing its development for 27 years to this day.

TASTING | Intense ruby red and mahogany tones. Complex aromas are found. In mouth an excellent structure, with soft, unctuous and velvety tannins are revealed with a long finish.

To be tasted in its full potential, patience is needed for its decanting. It needs to be poured slowly into a decanter; it will allow the color and transparency to be appreciated. Interaction with air helps its awakening from its long stay in the bottle. Softly swirling the decanter throughout the minutes makes the aromas emerge. Because of its characteristics it's ideal for accompanying red meats and soft sauce plates. Its ideal service temperature is advised at 18-20 degrees Celsius. To guarantee its properties, the bottle has to be stored in horizontal position, keeping the wine in contact with the cork, away from light and heat

PRESENTATION

- 750 milliliters bottles in their special case. Its production is limited to 738 bottles.

ANALYTICAL DATA

Alcohol 12.7%
Sugar 1.76 g/l.
Volatile acidity 0.51 g/l. in acetic acid

Total acidity 4.91 g/l. in tartaric acid
Total SO₂ 95 mg/l.
pH 3.4




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