

BELASCO DE BAQUEDANO

**Alto Agrelo Valley, Lujan de Cuyo
Mendoza, Argentina**

**100+
Year Old
Vines**



Old Vine Malbec



BELASCO DE BAQUEDANO

Belasco de Baquedano, surnames of the owner's father and mother, is a winery created with passion and dedication for the Malbec Wine. They took 5 years to find the ideal location, with the ideal Malbec vines and growing conditions. These wines are hand crafted using all possible techniques, top of the line facility and top winemaker consultant to produce natural artisan style wines. No detail is too small for this group to consider.

Juan Ignacio Belasco Bequedano, the owner of Belasco de Baquedano estate winery and vineyards, was born in Viana, Spain, to a family of distillers that carved a niche in the production of Pacharan, a slow berry-anise liqueur. The family entered the wine business in Spain in the 1980s. By 2000, they owned more than 615 acres of vineyards in Navarra, Toro and Rueda, Spain. In 2003, he purchased 222 acres of vineyards in the Mendoza sub region of Lujan de Cuyo.

The vineyards

- 222 acres exclusively Old Vine (100 years old in 2010) Malbec from original French clones.
- Only estate fruit used
- Grown with organic methods in crisp, pollution-free air with irrigation fed by pure water from naturally melted snow.
- Located at the base of the Aconcagua Mountains, the highest peaks in the Americas.

The region - Alto Agrelo, Lujan de Cuyo

- Soaring 3, 346 feet above sea level
- Fine grained sandy soil making the vines to search for water.
- Warm days are offset by cool nights plunging by as much as 45°F, an extraordinary variance that enhances the richness of wine's aroma/flavor, and deepens color
- Very little rainfall, but no shortage of water thanks to the proximity of the Andes.
- Hail and frost are the two natural events that affect the vines.

Filtration vs fining

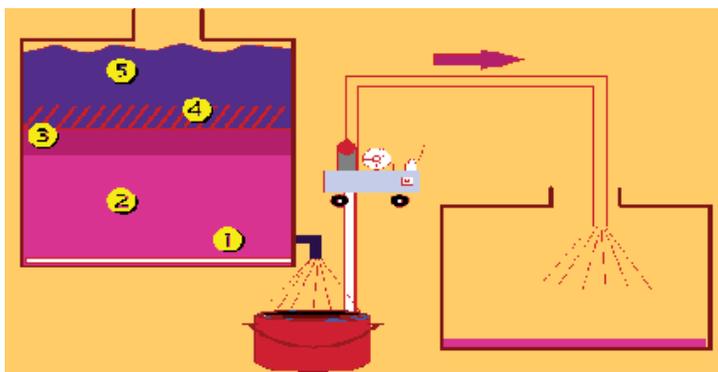
Filtration, depending on the pore size of the filter, virtually removes all particulate matter, but there are some filtrations that only remove the yeast, therefore being gentler on the wine. Fining and filtration are different processes and can't really be directly compared, except that they both clean up wines. Fining does remove some particles and is more selective than filtration. The fining process used by Belasco is adding egg whites that cause unwanted particles to precipitate out quickly, while other wineries choose bentonite clay (it is negatively charged at wine PH's, it will remove positively charged large molecules). A wine as long it clears up can be both not filtered or fined.

Gravity driven from table to tank

In a gravity flow winery, grapes fall naturally into the fermenting tanks and wine moves gently from the fermenters to the aging barrels. Neither the grapes nor the wine are ever moved by pumps, which might bruise them. Instead, the multiple levels of the winery buildings exploit the force of gravity to softly move grapes and wine through the processing steps.

Délestage Procedure

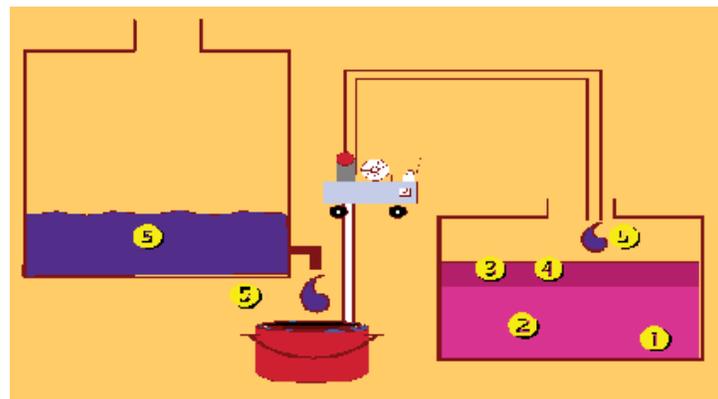
Helps optimize exchanges between the liquid and solid phases during maceration. The délestage developed by ICV is far superior to the traditional methods of pumping over.



Emptying the vat while properly airing the juice and while sending it into another vat.

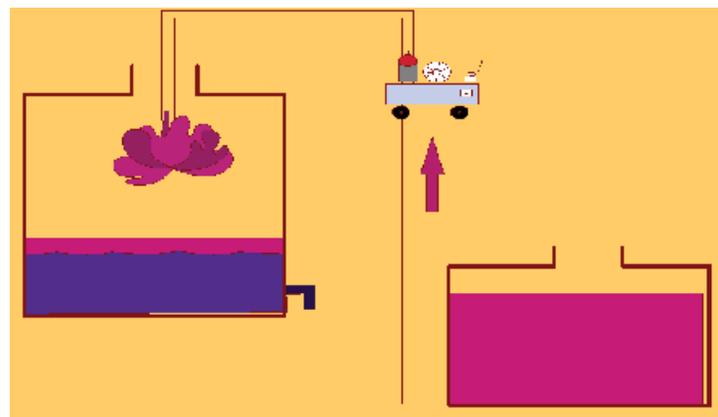
Emptying all of the juice is a key factor in successfully carrying out a délestage. It ensures that the juice that is the most concentrated in polyphenols (#3) receives oxygen. The suspension of all yeasts and their oxygenation is one of the key elements to an alcoholic fermentation.

- 1 Yeasts
- 2 Fermenting mass of juice, this juice is hardly in contact with the cap
- 3 Juice situated directly under the cap
- 4 Juice saturating the pomace (fruit and skin)
- 5 The pomace, the major part of the pomace isn't in contact with the juice.



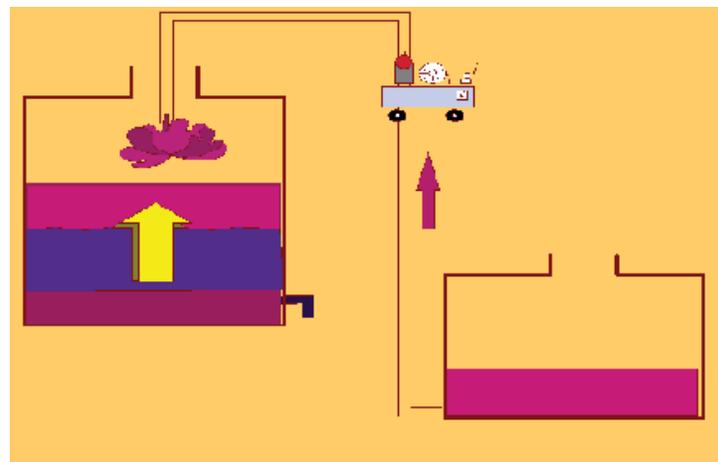
Thoroughly draining the pomace at the bottom of the vat for 1 to 2 hours.

Complete draining of the pomace helps achieve a better diffusion of the grapes valuable elements; pigments, tannins, the pulp's and the zone under the skin's polysaccharides.



Pumping over the juice again by spraying the pomace with a freely flowing, low pressure jet.

Pumping of juice again over the pomace, using a flowing but low pressure jet, limits the mechanical grinding up of the pomace.



Rising up of the cap to the wine's surface.

When the pomace remains intact, it rises up through the wine, permitting thorough exchanges between the pomace and the liquid.

Wine Terms

Malolactic Fermentation (MLF)

MLF occurs generally shortly after the end of the primary fermentation. It is the process by using bacteria (LBC, bacteria culture) and converting the harsher malic acid to a softer lactic acid and CO₂. Malic acid is the tart acid found in a Granny Smith apple, while lactic acid is the more subtle acid found in milk, butter, cheese and yogurt. One gram of malic acid converts roughly into .67 grams of lactic acid and .33 grams of CO₂ (only 2/3 of malic acid gets converted).

MLF is also thought to generally enhance the body and flavour of wine, producing wines of greater palate softness and roundness.

Wines that typically undergo, and are improved by MLF, are the full-bodied dry whites and medium to full bodied dry reds. But it must be stressed that not all wines benefit from MLF. Rieslings are a classic case in point. As a general rule, the quality of lighter bodied fruit driven wines that require crisp acidity are reduced by the action of MLF. Winemakers are able to arrest the onset of MLF when making these styles by maintaining both low temperatures and reasonable SO₂ levels during winemaking and subsequent bottling.

Malic and Tartaric acid are the two principal organic acids found in wine grapes. Cool climates often have too much acid while warmer climates have too little acid.

Malolactic Fermentation involves bacteria, while fermentation involves yeast. Fermentation is the anaerobic (without oxygen) conversion of sugar to CO₂ and alcohol by yeast.

Un-stabilized

Naturally made and un-stabilized wines develop crystals, (tartaric acid) which generally precipitate to the bottom of the bottle or attach themselves on the cork or the closure of the bottle. Sometimes referred to as "Wine Diamonds"

Tartaric acid is a naturally occurring acid found in grape juice and hence in wine. The level of tartaric acid can be too high, making the wine taste acidic and not enjoyable. Tartaric acid levels can be lowered by chilling or freezing the wine. If this does not work, winemakers often add potassium to the wine to lower the acid content.



The winemaking

- Consultant winemaker Bertrand Bourdil (one of only two winemakers to ever receive three 100 point scores from Robert Parker) works with Belasco's winemaker
- Grapes are cooled in a refrigerated chamber regulated at 53°F
- Irrigation completed twice a year right after harvest and summer
- Gravity driven to gently bring grapes from sorting table to tank. Protects nuances of texture/flavour
- Individually pumped tanks for greater skin-must contact; enhanced fruit flavor and color
- Délestage (submerged cap) tanks to maximize intensity and balance by extracting more color and flavor from skins
- Wines are unfiltered and unstabilized in the traditional artisan style to preserve subtle aromas and flavours, while promoting richness, body and color

Llama

- 3.8 tons/acre
- 6 months in French oak
- 6 months in bottle
- 180,000 bottles produced



AR Guentota

- *Cuyo Soul* in the language of the Huarpe Indians – the first inhabitants of Mendoza river valley's Cuyo region.
- 2.5 tons/acre (approximately 1.2 kg of grapes/vine = around .84 litre of wine/vine)
- 12 months in French oak
- 12 months in bottle
- 50,000 bottles produced



Swinto

- *Crow* in the language of the Huarpe Indians
- Belasco also means *Crow* in Basque
- 1.4 to 1.6 tons/acre (77 g of grapes/vine = around .49 litre of wine/vine)
- 18 months in French oak
- 18 months in bottle
- Malolactic fermentation
- 10,000 bottles produced



Media & Awards

Llama

- 89 Points/Best Buy, Beverage Tasting Institute, 2012 Vintage
- 90 Points, Robert Parker, 2009 Vintage
- 88 Points, Stephen Tanzer, 2008 Vintage
- 86 Points, Anthony Gismondi, 2008 Vintage
- 88 Points, Wine Enthusiast, 2006 Vintage
- 88 Points, Robert Parker, 2006 Vintage
- Gold Medal, Selections Mondiales Canada, 2006 Vintage

AR Guentota

- 91 Points, Beverage Tasting Institute, 2010 Vintage
- 90 Points, Robert Parker, 2008 Vintage
- 91 Points, Wine Enthusiast 2007 Vintage
- 90 Points, Stephen Tanzer, 2007 Vintage
- 90 Points, Anthony Gismondi, 2007 Vintage
- 90 Points, Robert Parker, 2005 Vintage
- 87 Points, Robert Parker, 2004 Vintage

Swinto

- 93 Points, Robert Parker, 2008 Vintage
- 91 Points, Stephen Tanzer, 2008 Vintage
- 93 Points, Decanter, 2008 Vintage
- Wines of the Year, 4 stars, Decanter, 2007 Vintage
- New York Times, Top 10 Malbecs, 2006 Vintage
- 90 Points, Robert Parker, 2005 Vintage

