

Alessandro Speri
P · R · O · D · I · G · O
 A R G E N T I N A

Name	<i>Prodigo Classic Malbec</i>	Vineyard altitud	940 / 1.050 mts u.sl.
Vintage	2003	Yield	8.000 Kgs./ha
Alcohol	14%	Harvest	Hand picked
Production	10.000 bottles	Ferments	Three weeks on skin.
Package	6 bottles per box	Aging	Malolactic in barrel
Producer	Alessandro Speri	Fining	Twelve months in french oak barrel
Winemaker	Attilio Pagli	Price	Six months in bottle
Grapes	Malbec 100%		
Origin Area	La Consulta, Mendoza (Argentina).		

Tasting Note Colour: bright and deep red colour, with violet tones. Aroma: complex and elegant fruity cherry, plum and blackcurrant, balanced with light vanilla flavour. Mouth fill: full-flavoured with a lots of fruit coming through the palate, soft tannins and velvet texture, long and pleasant finish.

Press Release “Gran Menzione” award at International Wine Competition of Vinitaly 2004 (Verona, Italy)
 “Prodigo malbec and Prodigo Reserva malbec are set to become malbec classics” Charlie O’Malley, The Wine Republic – Argentine (2006)

<i>Nombre</i>	<i>Prodigo Malbec Reserva</i>	<i>Altitud</i>	<i>940 / 1.050 mts snm</i>
<i>Año</i>	2003	<i>Rendimiento</i>	<i>8.000 Kgs./ha</i>
<i>Alcohol</i>	14%	<i>Vendimia</i>	<i>A mano</i>
<i>Producción</i>	<i>10.000 botellas</i>	<i>Fermentación</i>	<i>Tres semanas sobre orujo.</i>
<i>Presentación</i>	<i>Cajas de 6 botellas</i>	<i>Añejamiento</i>	<i>Maloláctica en barrica.</i>
<i>Productor</i>	<i>Alessandro Speri</i>	<i>Afinamiento</i>	<i>12 meses en barricas de roble francés</i>
<i>Enólogo</i>	<i>Attilio Pagli</i>	<i>Precio</i>	<i>6 meses en botella</i>
<i>Uva</i>	<i>Malbec 100%</i>		
<i>Origen uva</i>	<i>La Consulta, Mendoza (Argentina).</i>		

