

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

Name	Prodigo reserve Malbec	Hoehe	940 / 1.050 mts u.sl.
Jahrgang	2004	Ertrag	8.000 Kg. pro Hectar
Alkohol	14%	Weinlese	per Hand
Produktion	14.000 Flaschen	Herstellung	Drei Wochen Maische-Gaerung.
Praesentation	6-er Kisten		Malolaktische Gaerung in
Inhaber	Alessandro Speri		franzoesischem Barrique
Oenologe	Attilio Pagli	Reifung	zwolf Monate in
Rebsorte	Malbec 100%		franzoesischem Barrique
Weinberg	La Consulta y Luján de Cuyo, Mendoza (Argentina).	Flaschen-Reifung	sechs Monate in Flaschen
		Preise	

Name	Prodigo Classic Malbec	Vineyard altitud	940 / 1.050 mts u.sl.
Vintage	2004	Yield	8.000 Kgs./ha
Alcohol	14%	Harvest	Hand picked
Production	14.000 bottles	Ferments	Three weeks on skin.
Package	6 bottles per box		Malolactic in barrel
Producer	Alessandro Speri	Aging	Twelve months in french oak barrel
Winemaker	Attilio Pagli	Fining	Six months in bottle
Grapes	Malbec 100%	Price	
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 *90 Points for Wine & Spirits magazine, US (2007).
Gold medal at Florida International Wine Challenge, Miami – US (2006)
Highly recommended for The Wine Republic magazine – Argentina (2006)
86 Points for Wine Spectator magazine, US (2006)
Highly recommended for Decanter magazine, UK (2006)*

