

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	940 / 1.050 mts u.s.l.
Vintage	2004	altitud	8.000 Kgs./ha
Alcohol	14%	Yield	Hand picked
Production	14.000 bottles	Harvest	Three weeks on skin.
Package	6 bottles per box	Ferments	Malolactic in barrel
Producer	Alessandro Speri		Twelve months in french oak barrel
Winemaker	Attilio Pagli	Aging	Six months in bottle
Grapes	Malbec 100%	Fining	
Origin Area	La Consulta, Mendoza (Argentina).	Price	

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 – Argentine (2006)
 86 Points for Wine Spectator magazine, US (2006)
 Highly recommended for Decanter magazine, UK (2006)

Nombre	<i>Prodigo Malbec Reserva</i>	Altitud	940 / 1.050 mts snm
Año	2004	Rendimiento	8.000 Kgs./ha
Alcohol	14%	Vendimia	A mano
Producción	14000 botellas	Fermentación	Tres semanas sobre orujo.
Presentación	Cajas de 6 botellas		Maloláctica en barrica.
Productor	Alessandro Speri	Añejamiento	12 meses en barricas de roble francés
Enólogo	Attilio Pagli	Afinamiento	6 meses en botella
Uva	Malbec 100%	Precio	
Origen uva	La Consulta, Mendoza (Argentina).		

