

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

<b>Nombre</b>	Prodigo Malbec Reserva	<b>Altitud</b>	940 / 1.050 mts snm
<b>Año</b>	2004	<b>Rendimiento</b>	8.000 Kgs./ha
<b>Alcohol</b>	14%	<b>Vendimia</b>	A mano
<b>Producción</b>	14.000 botellas	<b>Fermentación</b>	Tres semanas sobre orujo.
<b>Presentación</b>	Cajas de 6 botellas		Maloláctica en barrica.
<b>Productor</b>	Alessandro Speri	<b>Añejamiento</b>	12 meses en barricas de roble francés
<b>Enólogo</b>	Attilio Pagli	<b>Afinamiento</b>	6 meses en botella
<b>Uva</b>	Malbec 100%	<b>Precio</b>	
<b>Origen uva</b>	La Consulta, Mendoza (Argentina).		

<b>Name</b>	Prodigo Classic Malbec	<b>Vineyard altitud</b>	940 / 1.050 mts u.sl.
<b>Vintage</b>	2004	<b>Yield</b>	8.000 Kgs./ha
<b>Alcohol</b>	14%	<b>Harvest</b>	Hand picked
<b>Production</b>	14.000 bottles	<b>Ferments</b>	Three weeks on skin.
<b>Package</b>	6 bottles per box		Malolactic in barrel
<b>Producer</b>	Alessandro Speri	<b>Aging</b>	Twelve months in french oak barrel
<b>Winemaker</b>	Attilio Pagli	<b>Fining</b>	Six months in bottle
<b>Grapes</b>	Malbec 100%	<b>Price</b>	
<b>Origin Area</b>	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 lot 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)*

