

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

<b>Nome</b>	Prodigo Clássico Malbec	<b>Altitude</b>	940 / 1.050 mts snm
<b>Ano</b>	2004	<b>Rendimento</b>	8.000 Kgs./ha
<b>Teor Aloólico</b>	14%	<b>Colheita</b>	Manual
<b>Produção</b>	14.000 botellas	<b>Fermentação</b>	três semanas com as cascas.
<b>Embalagem</b>	Caixas com seis garrafas	<b>Amadurecimento</b>	Maloláctica em barrica.
<b>Responsável</b>	Alessandro Speri	<b>Afinamento</b>	Doce meses em pequena barris de carvalho de Allier de França
<b>Enólogo</b>	Attilio Pagli	<b>Precio</b>	Seis meses em garrafa
<b>Composição</b>	Malbec 100%		
<b>Origem</b>	La Consulta, Mendoza (Argentina).		

  

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

**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)*

