

Gernot Langes

BODEGA NORTON'S ICON WINE

VINTAGE: 2012

BLEND: 60% MALBEC / 20% CABERNET SAUVIGNON / 20% CABERNET FRANC

APPELLATION: FINCA LUNLUNTA, PERDRIEL Y FINCA LA COLONIA
LUJÁN DE CUYO, MENDOZA, ARGENTINA.

VINEYARD

HEIGHT: BETWEEN 850-1100 MTS (2788-3608 FT) ABOVE SEA LEVEL

AGE: BETWEEN 50 AND 80 YEARS

VINE DENSITY: 4.500 VINES/HA (1822 VINES/ACRE)

YIELD: 4 TNS/HA (1,6 TNS/ACRE)

HARVEST: MANUAL IN 20 KG CASES. HAND SELECTION OF BERRIES

FERMENTATION

COLD MACERATION: 5 DAYS BETWEEN 8 AND 10 °C (46-50 °F)

FERMENTATION (SELECTED YEASTS): 7 DAYS AT 28 °C (82°F)

MACERATION: 25 TO 30 DAYS AT 22 °C (72°F)

MALOLACTIC FERMENTATION: 100 % NATURAL

AGEING

OAK BARREL: 100 %, 18 MONTHS IN NEW FRENCH OAK BARRELS

BOTTLE: 14 MONTHS BEFORE RELEASE

WINEMAKER COMMENTS

COLOR: INTENSE, DARK RUBY RED COLOR.

NOSE: COMPLEX AND ELEGANT AROMAS REFLECT THE CHARACTER OF THIS WINE,
THAT INCLUDES RED FRUIT, SPICE AND MINERALITY.

MOUTH: THE WINE IS DOMINATED BY THE VELVETY AND HARMONIOUS TANNINS
COMING FROM THE MALBEC, COMPLEX BLACK FRUIT THAT PERSIST IN A LONG
AND VIBRANT LASTING.

DRINKABILITY: OVER 10 YEARS

TECHNICAL INFORMATION

ALCOHOL: 14.5

TOTAL ACIDITY: 4.87

PH: 3.70

REDUCTIVE SUGAR : 2.80 G/L

Tim
Atkin ^{MW}

94
PTS

2012
2008

2010

JAMESSUCKLING.COM

92
PTS

Robert Parker
Wine Advocate

2010
2012



David Bonomi
David Bonomi
Chief Winemaker

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BODEGA
NORTON
DESDE 1888

Signature Winemaking