



EVERY BOTTLE



TELLS A STORY

LUMINIS MALBEC



TECHNICAL INFORMATION

Country	Argentina
Region	Mendoza
Sub-Region	Luján de Cuyo
Producer	Bodegas Luminis
Vintage	2015
Composition	100% MALBEC

WINEMAKER NOTES

Bodegas y Viñedos Luminis' main objective with this line of wines is to show the distinctive characteristics that our own grapes grown in Luján de Cuyo, part of the High Mendoza River region, are capable of expressing. The department of Luján de Cuyo has historically been the most important area to cultivate grapes for quality wines in Argentina and it is home to the most important and known Argentine wineries. Reaching almost 3,300 feet above sea level and located only 20 kilometers outside the capital of the province of Mendoza, Luján de Cuyo is, as its city slogan says, "The Land of Malbec." Located on a lower altitude valley and experiencing higher temperatures across the year, Luján de Cuyo tends to produce more "masculine" wines when compared with those coming from the Valle de Uco area. Our objective, here at Bodegas y Viñedos Luminis, is to capture these differentiators and offer them through our Luján de Cuyo line of wines.

TASTING NOTES

This is full of expressive briary and dried raspberry flavors that carry light smoke and sandalwood notes. Hints of dried mint show midpalate, presenting a long, lush finish of cardamom and nutmeg. A sumptuous expression of Malbec.

VINEYARD

Luminis Luján de Cuyo Malbec 2013 is a 100% malbec that is made with fruit that comes from the two vineyards that Cristian, our viticultor and winemaker, works in two districts inside the department of Luján de Cuyo: 30% comes from the 14-year-old vineyard planted in one of the coolest districts of the region, the district of Perdriel. The 4.25 hectares fully planted to malbec belonged to Joaquin Villanueva and were handpicked in small 15kg bins during the early mornings of April 8th, 9th, and 10th. 70% comes from the 7-year-old "La Lucita" vineyard that is located in the district of El Carrizal, also part of Luján de Cuyo. Fruit was handpicked in small 15 kg bins on April 3rd and 4th.



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