

BODEGA VINORUM – INTRO

VINORUM, word that identifies our winery name and brand, was taken from a Latin set phrase “Vinum regum, rex vinorum” , what means “ wine of kings, King of the wines”. This is the description from French King Luis XIV on the Hungarian Tokji Aszú wine, which was one of the highest valued wines during the XVII century, that much that Peter I in Russia appointed his cossacks to keep watch on the wineries and the roads where the wine pass by; or to make that the caustic Voltaire stated about this wine the following sentence: "This wine invigorates every fibre of my brain and, deep in my soul, produces a charming glint of intelligence and good humour."



Vinorum is a family owned winery that belongs to Altieri family who bought on 1.998 a winery built on 1.930 which was completely recycled becoming a nice old style Boutique winery where only premium wines are produced in limited quantities. Aged in oak barrels wine is later on bottled and placed for maturing in the winery underground cellars. All the wines Vinorum produces are 100% natural following the owners philosophy “the wines have to be treated as pieces of art work”

Located in Perdiel, Lujan de Cuyo, Mendoza, at the foothill of Los Andes mountain range, at 3.478 feet above sea level. This region is known as Zona Alta del Rio Mendoza (High Lands of Mendoza River) featuring unique conditions in the world for quality wines. A nice tasting room inside the vineyards gives a fancy touch in a natural beautiful environment with the snowed peaks of the mountains as background.



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VINORUM RESERVE – MALBEC

VARIETIES: 100 % Malbec
ORIGIN: Located in Agrelo, Region of Luján de Cuyo,
Mendoza, Argentina

VINEYARD'S AVERAGE AGE:
60 years old

TYPE OF SOIL:
Clayish

ALTITUDE:
1060 meters above sea level

IRRIGATION:
By flooding of snow melted water coming from mountains

YIELD :
4,000 Kg. /Ha.

WINEMAKING:
Grapes hand pick up harvested, transported to the winery in 20 Kgs. baskets, sorted in an inspection conveyor and then carefully destemmed. Alcoholic fermentation in small stainless steel tanks jacketed for temperature control, using selected yeast. Aging in French barrels during 18 months.

NOTES:
Blackberry cordial fills the nose with accompanying hints of leather and dense blackberry unfold with alluring spices and pretty oak notes interweaving seductively on the palate. Well balanced with a playful kick of oak from two years in American and French oak aging.

BOTTLES PER CASE:
6 x 750ml



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