



# ENRIQUE FOSTER

*Enrique Foster's goal is to produce the best Malbec in Argentina and the world. No expense has been spared, from the latest vineyard management techniques to the stainless steel equipment and the new French oak barrels in the underground cellars.*

*At each stage of winemaking, cranes and a multi-level freight elevator combine to move the wine without pumping, thus avoiding its detrimental effects on wine.*



## IQUE Malbec 2011

<b>Average age of vines:</b>	More than 30 years.
<b>Grape variety:</b>	100% Malbec
<b>Time of harvest:</b>	Second and third week of March.
<b>Harvest:</b>	Hand harvested in small plastic boxes of 18 kg.
<b>Average vineyard production:</b>	8800 lbs per acre.
<b>Fermentation:</b>	Alcoholic at 24°C for 8 days. Natural malolactic Fermentation.

### Technical Information:

- **Alcohol:** 14° by Vol.,
- **TA:** 4,91
- **PH:** / 3,8,
- **Residual Sugar:** Less than 1,8 grs/l

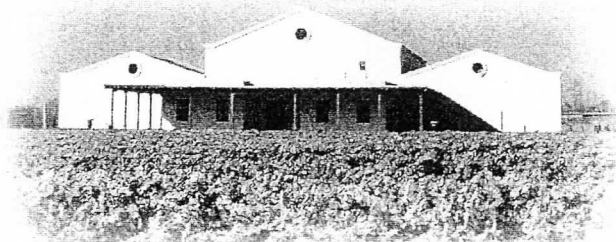


**Notes:** We attempt to release Ique in the same year as we harvest the grapes used for it, as we intend it to be a fresh, young, unoaked wine which will improve slightly with age but is not meant to be laid down. Intense ruby-red with violet hints in color, it possesses fruity aromas which remind one of fresh red fruits and white pepper. Firm structure, soft lush tannins and satisfying end.

**Serving Suggestions:** Pairs well with meat, pasta and cheese.

### Wine Spectator - 85 Pts

*A fresh, medium-bodied red that offers enough juicy wild berry and spicy plum notes to the carry the smoky finish. Drink now. 7,500 cases imported. -NW*



8 74324 00004 2

*Dreyfus, Ashby & Co.*  
Purveyors of Fine Wines & Spirits Since 1946  
www.DreyfusAshby.com



ENRIQUE  
FOSTER  
BODEGA