



TWIGS / ARGENTINA
MALBEC 2008

WINE ANALYSIS

VARIETIES:	100% organic Malbec grapes.
APPELLATION:	Maipú - Mendoza.
CERTIFICATION AGENT:	OIA Organización Internacional Agropecuaria
YIELD PER HECTARE / ACRE:	4,8 tons / hectare - 2.18 tons / acre.
HARVEST:	Manual in 18 kgs. Boxes - March 2007

WINEMAKING

METHOD:	Traditional with daily overpumping in 12.000 liters concrete tanks.
TEMPERATURE:	Controlled in the range 23 C° - 28.5 C° during alcoholic fermentation.
MALOLACTIC FERMENTATION:	Complete.
WINEMAKER:	Carlos Fernandez Vega

WINE ANALITICAL DATA

ALCOHOL:	13.5 % by Volume
TOTAL ACIDITY:	4.65.
VOLATILE ACIDITY:	0.50
REDUCER RESIDUAL SUGAR:	1.5 grs. / liter.
DRY EXTRACT:	27.9 grs. / liter.
METHOD OF FINING:	Natural
TOTAL SO2:	68
FREE SO2:	28
PH:	3.7
FREE SO2:	28
AGING IN OAK BARRELS:	No

TASTING NOTES

Intense and brilliant violet red color. Elegant and stylish aroma, with a perfect mix of red fruits and spices. On the mouth, well-balanced with slightly tannins.

PACKAGING

BOTTLE AND CORK:	0.54 Kgs. Glass Bottle - Natural 45 Mm.
BOTTLES PER CASE:	Long Cork 12 x 750 Ml.
CASE SIZES IN MILLIMITRES:	320 Length x 230 Width x 310 Height 15
CASES PER ROW IN A PALLET:	Cases.
MAXIMUM CASES PER PALLET:	90 Cases .
CASE WEIGHT:	16 Kilogrames.



TWIGS / ARGENTINA
CABERNET SAUVIGNON 2008

WINE ANALYSIS

VARIETIES: 100% organic Cabernet Sauvignon grapes.
 APPELLATION: Maipú - Mendoza.
 CERTIFICATION AGENT: OIA Organización Internacional Agropecuaria
 YIELD PER HECTARE / ACRE: 4,20 tons / hectare - 1,90 tons / acre
 HARVEST: Manual in 18 kgs. Boxes - March 2007

WINEMAKING

METHOD: Traditional with daily overpumping in 12.000 liters concrete tanks.
 TEMPERATURE: Controlled in the range 23 C° - 28.5 C° during alcoholic fermentation.
 MALOLACTIC FERMENTATION: Complete.
 WINEMAKER: Carlos Fernandez Vega

WINE ANALITICAL DATA

ALCOHOL: 13.5 % by Volume
 TOTAL ACIDITY: 4.65.
 VOLATILE ACIDITY: 0.66
 REDUCER RESIDUAL SUGAR: 1.5 grs. / liter.
 DRY EXTRACT: 27.9 grs. / liter.
 METHOD OF FINING: Natural
 TOTAL SO2: 66
 FREE SO2: 22
 PH: 3.7
 AGING IN OAK BARRELS: No

TASTING NOTES

Intense red color with violet highlights. On the nose, great definition with mature peppery aroma. On the mouth, full body with intense tannins.

PACKAGING

BOTTLE AND CORK: 0.54 Kgs. Glass Bottle - Natural 45 Mm.
 BOTTLES PER CASE: Long Cork 12 x 750 Ml.
 CASE SIZES IN MILLIMITRES: 320 Length x 230 Width x 310 Height 15
 CASES PER ROW IN A PALLET: Cases.
 MAXIMUM CASES PER PALLET: 90 Cases .
 CASE WEIGHT: 16 Kilogrames.



TWIGS / ARGENTINA
MERLOT 2008

WINE ANALYSIS

VARIETIES:	100% organic Merlot grapes.
APPELLATION:	Maipú - Mendoza.
CERTIFICATION AGENT:	OIA Organización Internacional Agropecuaria
YIELD PER HECTARE / ACRE:	5,2 tons / hectare - 2.36 tons / acre.
HARVEST:	Manual in 18 kgs. Boxes - March 2007

WINEMAKING

METHOD:	Traditional with daily overpumping in 12.000 liters concrete tanks.
TEMPERATURE:	Controlled in the range 23 C° - 28.5 C° during alcoholic fermentation.
MALOLACTIC FERMENTATION:	Complete.
WINEMAKER:	Carlos Fernandez Vega

WINE ANALITICAL DATA

ALCOHOL:	13.5 % by Volume
TOTAL ACIDITY:	4.65.
VOLATILE ACIDITY:	0.48
REDUCER RESIDUAL SUGAR:	1.5 grs. / liter.
DRY EXTRACT:	27.9 grs. / liter.
METHOD OF FINING:	Natural
TOTAL SO2:	53
FREE SO2:	26
PH:	3.7
AGING IN OAK BARRELS:	No

TASTING NOTES

Spice and fruity aroma. Violet color with a well-structured body that does not affect its smooth sensation.

PACKAGING

BOTTLE AND CORK:	0.54 Kgs. Glass Bottle - Natural 45 Mm.
BOTTLES PER CASE:	Long Cork 12 x 750 Ml.
CASE SIZES IN MILLIMITRES:	320 Length x 230 Width x 310 Height 15
CASES PER ROW IN A PALLET:	Cases.
MAXIMUM CASES PER PALLET:	90 Cases .
CASE WEIGHT:	16 Kilogrames.