



PASSO DOBLE 2007

The double fermentation of Malbec grapes with a percentage of lightly dried Corvina grapes gives this wine a rich aroma and good structure. Elegant tannins and softness combine to produce a superior wine with long ageing potential. Passo Doble is ideal with a range of foods: particularly red meats, game and strongly flavoured cheeses.

Classification	Rosso di Argentina.
Origin	Vigneti La Arboleda lies in the famous wine-producing area of Mendoza, western Argentina. The vineyards are at an altitude of 950-1050 metres above-sea-level in the Tupungato valley. The ground is stony, sandy and chalky, with a good content of organic and mineral elements.
Grape varieties	70% Malbec, 30% semi-dried Corvina.
Wine making	The technique used here is Masi's speciality: double fermentation. After soft pressing of the Malbec grapes, on-skin fermentation lasted 16 days in stainless steel tanks at a constant 23-27°C. The second fermentation was induced with selected yeasts and used 30% of whole Corvina grapes given a brief appassimento treatment before pressing. This fermentation lasted 15 days at 18-20°C and was followed by the final fermentation and the malolactic.
Ageing	9 months in French oak barriques, then a minimum of 15 days in bottle.
Ageing potential	Long ageing potential.

SERVING SUGGESTIONS

Passo Doble goes well with a wide variety of foods: grilled or roasted red meats, winged game, mature and strong-flavoured cheeses. Serve at 18°C in wide-bottomed glasses.

2007 Harvest	The 2007 vintage gave some very positive results. There was a 10-15% green harvest at budding stage for both the Malbec and Corvina grapes and ripening has been controlled using drip irrigation. During the summer months there were fewer really hot days than normal and so ripening was slower and steadier. Rainfall was modest and the level of relative humidity, always naturally low, kept the grapes healthy. The impressive factor this year, seen in the maturation analysis curve, is the greater than normal total acidity level combined with a sugar content that is just as high as ever. The Malbec started its harvest on 5th February. The Corvina harvest began on 15th March.
Tasting notes	Deep red colour with violet edges. Attractive bouquet of cherries and vegetal tinges on the nose. Good acidity on the palate, well balanced with soft tannins. Intriguing tastes of ripe red fruit mixed with fresher and spicier aromas. Long and dry on the finish.
Analysis	Alcohol 13.68% vol., sugars 3.0 g/l, dry extract 31.7 g/l, total acidity 5.83 g/l, pH 3.47.

Passo Doble gets its Argentinian qualities of generosity, strength and exuberance from the Malbec grape, while its Corvina component gives it the style, elegance and warmth typical of wines from the Veneto. The double fermentation process using fresh Malbec grapes with a percentage of lightly dried Corvina grapes gives it full aromas, good structure, and soft tannins, making for a quality wine with the potential for long ageing.

MASI TECHNICAL GROUP - April 2008

CSPC +225813 750ml