



## PASSO DOBLE 2008

*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.*



<b>Classification</b>	Rosso di Argentina.
<b>Origin</b>	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.
<b>Grape varieties</b>	70% Malbec, 30% semi-dried Corvina.
<b>Wine making</b>	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.
<b>Ageing</b>	9 months in French oak barriques, then a minimum of 15 days in bottle.
<b>Ageing potential</b>	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.

<b>2008 Harvest</b>	Despite the cold winter temperatures, heavy snowfalls and occasional spring time freezes, no damage was caused to the growing cycle of the vines. In fact, snowfall provided enough water on the soil to help spontaneous and vigorous budding in the spring. A warm and dry summer helped a healthy vegetal development. At the end of veraison misty days kept the temperatures down and kept the grapes from ripening too quickly. The wide temperature variations between night and day favoured the usual development of colour and acidity in the grapes. Picking began by hand on 3 March for the Malbec and on 19 March for the Corvina. The grapes were extremely healthy at harvest and had excellent sugar concentrations and levels of acidity.
<b>Tasting notes</b>	A deep-coloured red with violet notes. A decisive bouquet of ripe, jammy fruits, especially prune, with a further suggestion of licorice. Great structure immediately on the palate with a well-maintained acidity, nicely balanced by decisive and lively tannins. The generous nose makes for a pleasantly dry finish.
<b>Analysis</b>	Alcohol 13.87% vol., sugars 2.5 g/l, dry extract 26.8 g/l, total acidity 5.79 g/l, pH 3.37.

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.