

# Versado

## 2009 Versado Reserva

First impressions are of bold, ripe dark fruits with the classic influences of marmalade and plums. But on a second or third visit to the glass, subtle complexities are revealed: pie cherry, hints of smoke, crème brûlée, tar, freshly tanned leather – all carried on a full, round, textured palate with excellent length. ~ *Ann Sperling*

“95 - Exotic Bordeaux nose that still delivers plenty of Argentine sunshine and black fruit power. There’s finesse and elegance here. Aromas of smoke, dark spice, and field of black flowers. Full-bodied and smooth though decant for 2 hours. Serve only the finest cuts of meat with this red wonder. Drink: 2013 - 2019.” ~ *Natalie MacLean, nataliemaclean.com*

“93 - Deep ruby, denser than 2010; spicy, tobacco, blackberry and lead pencil nose; creamy, rich and spicy, blackberry flavours on the palate; beautifully integrated oak. A stunning wine.” ~ *Tony Aspler, tonyaspler.com*

“92+ - Probably the best Argentine red to arrive on our shores yet is Versado Reserva 2009 Malbec with its rich lavender, black cherry, graphite and tobacco box hedonism.” ~ *Gord Stimmell, Toronto Star*



Alc.: 14.4%  
UPC: 627843187882  
SCC: 10627843187889



“the voice of the vineyard”

[www.versadowine.com](http://www.versadowine.com)

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## A year in the vineyard

The 2009 growing season saw many changes to the Versado vineyard, all designed to nurture and protect our ancient vines and the scant fruit they could produce. New trellising to support hail nets was installed. Lesser vines - a tiny percentage of Criolla interplanted originally as table grapes for the *encargado* - and weakened vines, were removed. In their place, "new" Malbec plants were added through layering. Layering is where a neighbouring "mother vine" provides a cane and its root system for one year to generate new ungrafted vines, while perpetuating and respecting the massal mix of the ancient planting. Rich organic compost was added to the soil to start the rejuvenation process and reverse the former conventional growing practices, en route to full organic.

The growing season of 2009 started dry in the spring with a good flowering. Summer was long and hot but with good thermal amplitude, with 15 to 16°C difference between day- and night-time temperatures. A very dry February/March/April delayed harvest, resulting in small dark berries ripening slowly through fall conditions, providing intensity with structure. 2800 kg were harvested, resulting in five barrels produced. Considered one of the best harvests since the turn of the century.

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