

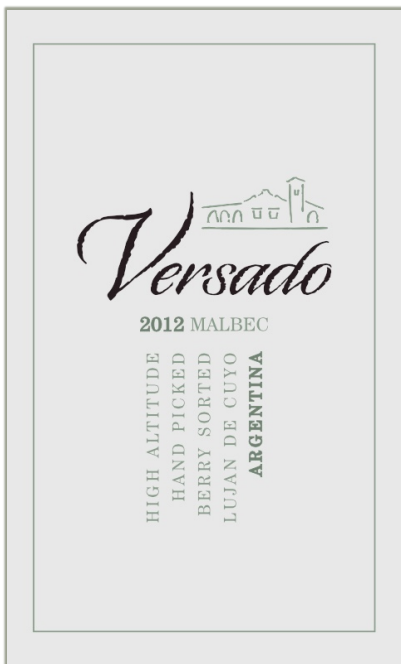
# Versado

## 2012 Versado Malbec

Even as you pour this wine in the glass, its boldness is apparent; it's rich and dark ... everything you expect from Malbec. There is still a lot of youthful fruit on the nose, but deeper there is a subtle range of classic characters - red berries, bergamot, wood smoke and black fruits. The palate is satisfying, with mouth-filling flavours, a weighty mid-palate and good length. It stays fresh from entry to finish due to just enough acidity, but primarily from the minerality so perfectly provided through the old vines and deep alluvial soils. ~ *Ann Sperling*

“Score: 90. Versado is the Argentinian fruit of the Canadian superstar winemaking team of Ann Sperling and Peter Gamble. There is a viscous texture and full bodied personality of plum, raspberry, dark flowers, blueberry, cinnamon, smoke and cigar box. The tannins will allow cellaring; drink over the next 8 years.” ~ *Evan Saviolidis, evanwinesavvy.com*

“Score: 90. Peppery and full-bodied with blackberry, some mint, some smoke and dark spice on the nose. Intriguing and robust and velvet smooth texture. Savoury, juicy and long on the finish. Good bones and breeding.” ~ *Natalie MacLean, nataliemaclean.com*



Alc.: 14.5%

UPC: 627843187912



SCC: 10627843187919

“the voice of the vineyard”

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

# Versado

## A year in the vineyard

This is the vintage that we learned about the *Zonda*, the infamous drying wind that could be compared to Provence's *Mistral*. This one came early in the vine cycle and affected flowering, so the crop was small and naturally thinned for the entire season. Consistent warm weather in the early stages of development indicated an early harvest but March was one of the coolest on record, which provided hang time for intense flavour and colour development - something that Malbec loves. We harvested on April 4th, did our usual hand picking into small boxes, followed by stemming and berry sorting. The natural "bleed" was 20%, further reducing the ratio of juice to skin in the fermenter.

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## Availability

### *Alberta*

Origo Wines Ltd., Tonya Lailey, [tstarrev@gmail.com](mailto:tstarrev@gmail.com), 403.561.4502

### *British Columbia*

Revelry Imports, Brian Berry and Michael Dinn, [brian@revelryimports.com](mailto:brian@revelryimports.com), 604.347.8343