

2010 Manos Negras Malbec



Add to Print List

RATING: 89 points**PRODUCER:** Manos Negras**FROM:** Valle de Uco,
Mendoza,
Argentina**VARIETY:** Malbec**DRINK:** 2011 - 2016**ESTIMATED COST:** \$17**SOURCE:** WA, #198
Dec 2011

Find It Online

The 2010 Malbec was sourced from Altamira vines averaging 51 years. It was also native fermented with malolactic in barrel followed by 12 months in 20% new French oak. Slightly reticent aromatically, with coaxing it exhibits notions of cherry blossom, spice box, tobacco, lavender, and assorted black fruits. Plush and layered on the palate, this sweetly-fruited Malbec has excellent balance and a medium-long finish. Drink this outstanding value over the next 4-5 years.

Manos Negras is the project of Alejandro Sejanovich and Jeff Mausbach, who worked together at Catena Zapata for many years.

Importer: Vino del Sol; www.vinodelsol.com

-Jay Miller

2007 Manos Negras Malbec



Add to Print List

RATING: 90 points**PRODUCER:** Manos Negras**FROM:** Valle de Uco,
Mendoza,
Argentina**VARIETY:** Malbec**DRINK:** -**ESTIMATED COST:** \$16**SOURCE:** eRobertParker.com,
#191
Oct 2010

Find It Online

Light purple color; spices, floral notes, incense, black cherry, elegant, racy style, precision effort

-Jay Miller

2010 Manos Negras Malbec Atrévada



Add to Print List

RATING: 92 points**PRODUCER:** Manos Negras**FROM:** Altamira,
Mendoza,

The 2011 Atrévada is a blend of 92% Malbec and 8% Cabernet Franc raised in French oak for nine months, 10% new. It has a lifted, gregarious bouquet of boysenberry,

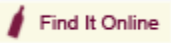
	Argentina	blueberry jam, orange peel and honey that is very well-defined and seductive. The palate is medium-bodied with supremely well-delineated tannins. It is an exquisitely balanced, beguiling wine that is caressing in the mouth, its silky finish almost Burgundian in style. Delicious from start to finish, this comes highly recommended. Drink now-2020.
VARIETY:	Malbec	
DRINK:	2012 - 2020	
ESTIMATED COST:	\$25	
SOURCE:	WA, #203 Oct 2012	
		Importer: Vino del Sol; www.vinodelsol.com
		<i>-Neal Martin</i>


2009 Manos Negras Malbec Atrevida Add to Print List

RATING:	90 points	The 2009 Malbec Atrevida contains 7% co-fermented Cabernet Franc in its blend. It was aged for 12 months in 20% new French oak. Exceptionally floral (likely a Cabernet Franc contribution), it also displays alluring aromas of cedar, exotic spices, violets, and black cherry. Savory and with a bit more structure than the Malbec cuvee, it is likely to evolve for 1-2 years and will deliver prime drinking from 2012 to 2019.
PRODUCER:	Manos Negras	
FROM:	Altamira, Mendoza, Argentina	
VARIETY:	Malbec	
DRINK:	2012 - 2019	
ESTIMATED COST:	\$25	
SOURCE:	WA, #198 Dec 2011	
		Importer: Vino del Sol; www.vinodelsol.com
		<i>-Jay Miller</i>

2009 Manos Negras Pinot Noir Add to Print List

RATING:	88 points	The 2009 Pinot Noir from Patagonia. It was native fermented with malolactic in barrel followed by 12 months of aging in 20% new French oak. Toasty oak, earthy mineral, rose petal, cherry, and raspberry aromas titillate the nose while pointing to an elegant, smooth-textured, varietally correct Pinot with good balance and length. Drink this excellent value over the next 3-4 years.
PRODUCER:	Manos Negras	
FROM:	Neuquen, Patagonia, Argentina	
VARIETY:	Pinot Noir	
DRINK:	2011 - 2015	
ESTIMATED COST:	\$13-\$16	
SOURCE:	WA, #198	

	Dec 2011	Sejanovich and Jeff Mausbach, who worked together at Catena Zapata for many years.
	 Find It Online	
		Importer: Vino del Sol; www.vinodelsol.com
		<i>-Jay Miller</i>

2008 Manos Negras Pinot Noir		<input type="checkbox"/> Add to Print List
RATING:	90 points	Light to medium cherry red color; cinnamon, clove, strawberry, and cherry aromas and flavors.
PRODUCER:	Manos Negras	
FROM:	Neuquen, Patagonia, Argentina	
VARIETY:	Pinot Noir	
DRINK:	-	
ESTIMATED COST:	\$15-\$17	
SOURCE:	eRobertParker.com, #191 Oct 2010	
	 Find It Online	<i>-Jay Miller</i>

2010 Manos Negras Quimay Red Blend		<input type="checkbox"/> Add to Print List
RATING:	92 points	The 2010 Quimay Red Blend is a blend of 70% Malbec and 30% Cabernet Sauvignon raised in used French oak. It has a very composed, comparatively complex tertiary bouquet with natural red berry fruit mingling with cedar, thyme and bay leaf. The palate is medium-bodied with fine tannins and a lovely, fresh finish of bright red cherry, strawberry and orange zest. It is feminine and seductive, without compromising on flavor. Drink now-2020.
PRODUCER:	Manos Negras	
FROM:	Patagonia, Argentina	
VARIETY:	Proprietary Blend	
DRINK:	2012 - 2020	
ESTIMATED COST:	\$25	
SOURCE:	WA, #203 Oct 2012	
		Importer: Vino del Sol; www.vinodelsol.com <i>-Neal Martin</i>

2010 Manos Negras Stone Soil Select Malbec		<input type="checkbox"/> Add to Print List
RATING:	89 points	The 2010 Stone Soil Select Malbec is raised in Francois Freres barrels for 12 months, of which 20% are new. It has a crisp, well-
PRODUCER:	Manos Negras	

FROM: Patagonia, Argentina	defined bouquet with blackberry, raspberry leaf fruit and deftly integrated oak that allows the fruit to speak. The palate is medium-bodied with a toasty entry. It has svelte, plump tannins and a smooth, mocha and strawberry pastille finish that exhibits fine persistency. It is not complex and has no ambitions to be., yet it is harmonious and satisfying for the price. Drink now-2016.
VARIETY: Malbec	
DRINK: 2012 - 2016	
ESTIMATED COST: \$20	
SOURCE: WA, #203 Oct 2012	
	Importer: Vino del Sol; www.vinodelsol.com
	<i>-Neal Martin</i>