



VINEYARD

- Appellation: Valle de Uco
- · Gualtallary, Los Chacayes, Los Arboles, La Consulta, Altamira
- Soil: stony soils with a variable presence of limestone. Very poor in organic matter. Good drainage.

GROWING SEASON

The 2020 season recorded the earliest harvest in Mendoza's history. The exceptional health of the fruit stands out, providing well-structured wines with great balance and flavor concentration. In a warm climate, the strategic planning of the harvest points and logistics were key to achieving freshness, good acidity and maturity at its exact point to achieve excellent wines.

Harvest

- Hand-harvest with shears
- Harvest date: March 2 to March 26

WINEMAKING

- Manual selection of clusters and grains.
- Fermentation in stainless steel tanks
- 100% spontaneous malolactic fermentation
- Aged 18 months in French oak barrels, 21% new
- Bottled unfined and unfiltered, November 2021
- Varietal composition: 100% Malbec

TASTING NOTES

Purplish red with purple highlights. Blackberries, cardamom and graphite aromas. Medium to full bodied, with round tannins, good energy and a vivid finish.

