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ALTA COLECCIÓN



MALBEC

I.G. LOS CHACAYES, VALLE DE UCO

Organic

2022

The 2022 vintage is cooler, with average and maximum temperatures below the historical average of the last 24 years. Maximum temperatures in February and March (the grape ripening period) were 28°C, compared to historical averages of 35 and 33°C, respectively. These moderate highs allowed the grapes to ripen slowly, preserving their natural acidity.

TERROIR

Pebbles and Volcanic Moraines.

GRAPE VARIETIES

100% malbec

AGE OF THE VINES

20 years.

DENSITY

3 500 vines/ha, trellised.

FIRST VINTAGE

2019

WINEMAKING

After a cold maceration of 5 days at 10°C, the fermentation starts with indigenous yeasts. It takes about 7 days. Once finished, the wine is separated from its skins and then goes to the press. We always privilege freshness and fruit over extraction in this line.

AGEING

In a concrete tank for 6 to 8 months with work on fine lees in order to have more volume in the mouth.



WINEMAKER'S NOTE

Bright ruby color. On the nose the aromas of red summer fruits dominate with light vegetal and liquorice hints. On the palate the concentration is pleasant, the red fruits give amplitude to this wine. It is well structured and the tannins are soft and harmonious. Long finish with notes of black berries.

FOOD-PAIRING

Roast beef with red peppers , beef stew with red wine, white meat with pasta, cheese (comté, saint-nectaire.)

AWARDS

2021

91pts James Suckling

2020

92pts James Suckling

90pts Vinous

2019

92pts James Suckling

2018

91pts James Suckling

APPELLATION

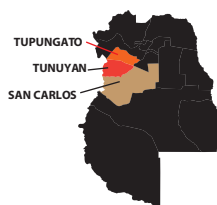
Uco Valley - IG Los Chacayes

ARGENTINA



Pronvincia de Mendoza

MENDOZA



TUPUNGATO
TUNUYAN
SAN CARLOS

VALLE DE UCO



IG Los Chacayes

