

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.



25 days, with very gentle pumping over during the first week and then we do not touch the wine any more. Once fermentation is finished, we devat and press the wine. In this line we always privilege freshness and fruit over extraction.

A G E I N G The wine pass through concrete eggs and amphoraes.

Pronvincia de

Mendoza

## WINEMAKER'S NOTE

The colour is deep and intense cherry red with purple reflections. The nose is given by the côt, which has a great freshness reminiscent of red berries and, above all, a floral component that is very present in the Los Chacayes area, along with the Violet. The subtlety of its tannins inspires both sweetness and concentration. The wood does not interfere with the aromatic expression of the wine but contributes to its volume and roundness. The natural acidity of our Terruño de Los Chacayes gives this wine its elegance and depth.

## FOOD-PAIRING

Grilled pork ribs with herbs, roasted red meats, duck fillet with blackcurrants and hard cheeses.

EPARTAMENTO DE

## AWARDS

2020 94pts James Suckling 94pts Vinous 91pts Wine Advocate 91pts Tim Atkin 2019 95pts James Suckling 95pts Decanter 94pts Vinous 92pts Wine Spectator 92pts Wine Advocate 2018 93pts Tim Atkin 92pts James Suckling

APPELLATION

LG.LOS CHACAYE

ALLE DE UCO-MENDOZA-ARGENTIN



Chacayes

