



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% tockaij friulano

AGE OF THE VINES

20 years.

DENSITY

3 300 vines/ha.

FIRST VINTAGE

2021

WINEMAKER'S NOTE

Yellow colour with greenish reflections characteristic of the Tokaij variety. On the nose: Fresh aromas of lime and herbs, touch of jasmine and earl grey very subtle. In the mouth: The palate is very unctuous but with good acid support which gives it very good balance and a finish on white flowers.

WINEMAKING

60% is made by direct pressing and then fermented in a concrete vat. The rest ferments in concrete egg and Clayver amphorae in skin contact with variable maceration from 1 month to 3 months in contact with the skins. Then only the drop wines are assembled to make this wine.

AGEING

Aged on fine lees for 3 months in concrete eggs and amphorae with weekly batonage to give it body and volume in the mouth.

FOOD PAIRING

Veal sweetbreads, white meat and seafood with pasta.

AWARDS

- 2022**
92pts Vinous
90 pts Decanter
- 2021**
90-92pts James Suckling
- 2020**
92pts Tim Atkin
92pts Descorchados
91pts James Suckling
90pts Wine Advocate
90pts Vinous
- 2018**
92pts James Suckling
92pts Tim Atkin



APPELLATION

Uco Valley - IG Los Chacayes

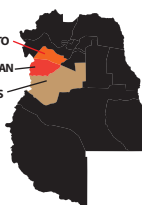
ARGENTINA

Pronvincia de Mendoza



MENDOZA

TUPUNGATO
TUNUYAN
SAN CARLOS



VALLE DE UCO

