



This 2017 vintage was marked by great precocity. A warm and dry spring, leading to an early flowering, this precocity being maintained until the ripening of the grapes. The Malbecs showed a very good phenolic maturity with beautiful colours from the middle of March. We therefore decided to harvest early to preserve the freshness and natural acidity of the grapes, with relatively low alcohol content, resulting in balanced wines.

TERROIR

Alluvium and colluvium of granitic and volcanic origin.

GRAPE VARIETIES

80% cabernet sauvignon, 15% cabernet franc, 5% malbec

AGE OF THE VINES

20 years.

DENSITY & YIELD

3000 vines/ha.
45 hl/ha.

FIRST VINTAGE

1996

WINEMAKING

Total maceration of 4 weeks, with gentle pumping over concentrated in the first third of the fermentation.

AGEING

12 months in 3 thirds. The first third in second-hand barrels, the second third in concrete eggs and the last third in 800 litre amphorae.



WINEMAKER'S NOTE

Deep ruby colour. Elegant nose with notes of spice, clove, roasted coffee and vanilla. Complex palate with great depth and vibrant acidity on the palate. Good tannic structure. The combination of vanilla and spice notes gives a long and fruity finish.

FOOD-PAIRING

Deer steak, roast lamb with spring vegetables, Neufchâtel cheese.

AWARDS

2019
93pts Tim Atkin

2018
95pts James Suckling
94pts Descorchados
92pts Tim Atkin

2017
94pts James Suckling
93pts Tim Atkin
92pts Vinous

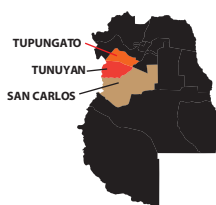
APPELLATION

Uco Valley - IG Los Chacayes

ARGENTINA



MENDOZA



VALLE DE UCO

