



VINEYARDS

Los Chacayes, Uco Valley.

- **Location and Altitude:** 100 km to the south of Mendoza, at 1,250 meters (4,101 feet) above sea level.
- **Climate:** 250–300 mm annual precipitation. Temperate climate, with severe winters and warm summers, and cool nights.
- **Soils:** Rocky, mixed with coarse sand and some lime. Low fertility. Permeable.
- **Style of wines:** Intense colour. Deep spice and mineral notes. Pronounced tannins.

Agrelo, Luján de Cuyo.

- **Location and Altitude:** 40 km to the south of Mendoza, at 950 meters (3,117 ft) above sea level.
- **Climate:** 200 mm annual precipitation. Semi-arid and windy climate. Cold winters and hot summers. Large diurnal temperature variation between day and night.
- **Soils:** Deep, loamy silt.
- **Style of wines:** Notes of fresh fruit, such as plum. Medium structure and smooth tannins.



WINEMAKING

Manual harvest in April.

Manual cluster selection upon arrival at the winery.

Pre-fermentative maceration at 10°C (50°F) for 7 days.

Fermentation in concrete tanks at 26°C (78.8°F) for 7 days, using selected yeasts.

Post-fermentative maceration for 20 days.

This wine is aged entirely in French oak barrels (one third being new barrels; another third, second-use; and the other, third-use) for 8 months. After this step, the wine is stored in the bottle for 3 months.



HARVEST 2021

In Mendoza, although the spring season was very dry compared to other years, we had a lot of rainfall in January and February, even more than the last two years. Spring temperatures were very similar to previous seasons, but January and February were cooler than the last two years, which delayed the harvest a bit, making it slower. This allowed us to obtain more expressive white wines with good natural acidity and well-concentrated reds.



TASTING NOTES

Sight: Intense ruby red colour.

Nose: Attractive notes of black fruit and spices.

Taste: Sweet mouthfeel and a fresh finish with hints of spices. Fruity persistence where notes of black fruit and bitter chocolate predominate.

BASIC ANALYSIS

Alcohol: 14.7%

Total Acidity (H₂SO₄): 3,76 g/L

Residual Sugar: 2.46 g/L

pH: 3.72

Free SO₂: 34 ppm

TECHNICAL DATA

Varietal composition: 80% Cabernet Sauvignon from Los Chacayes, 15% Malbec from Los Chacayes, 5% Petit Verdot from Agrelo.

Clone selection: Massal

Yields: 8,000–12,000 Kg/ha



FOOD PAIRING & SERVICE

Serving temperature: 15o–16oC (59o–61°F).
Decanting is not necessary.

Cellaring: Store in a cool, dry place and away from sources of light.

Pairing: Grilled meat, stews, and tapas.

TEAM

Winemaking team: Juan Pablo Solís,
Nicole Monteleone & Gustavo Hörmann.

Consulting winemaker: Aurelio Montes Sr.

