



VINEYARDS

Los Chacayes, Uco Valley.

- **Location and altitude:** 100 km to the south of Mendoza, at 1,250 metres (4,101 feet) above sea level.
- **Climate:** 250–300 mm annual precipitation. Temperate climate, with severe winters and warm summers, and cool nights.
- **Soil:** Rocky, mixed with coarse sand and some lime. Low fertility. Permeable.
- **Style of wine:** 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 metres (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.
- **Soil:** Deep, loamy silt.
- **Style of wine:** Notes of fresh fruit, such as plum. Medium structure and smooth tannins.

WINEMAKING

Manual harvest during March and April. Manual selection of grapes upon arrival at the winery. Pre-fermentation maceration for 7 days at 10°C (50°F). Fermentation lasted 7 days at 26°C (79°F) in concrete tanks using selected and native yeasts. Post-fermentation maceration lasted 20 days. Malolactic fermentation occurred naturally in the concrete tanks. Ageing in French oak barrels (1/3 new, 1/3 second use, 1/3 third use) for 12 months, then 8 months in bottle before being released.



HARVEST 2019

The summer was mostly warm, but with great thermal amplitude (very hot days followed by very cold days). Yields were relatively normal. The dry harvest season produced grapes in perfect health. With medium to high alcohol levels, and acidity slightly above average, 2019 wines tend to be fresh and elegant.



TASTING NOTES

Appearance: Ruby red with violet highlights. Evident fluidity that envelops the entire glass as the wine is being poured.

Aroma: Black fruits such as blueberries and blackberries, followed by spicy notes like pink and red peppercorn.

Palate: Very structured, with a marked personality. Medium-bodied with a light mid-palate, it offers elegant tannins that translate into a dry sensation, and an aftertaste reminiscent of semisweet chocolate.



FOOD PAIRING & SERVICE

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

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

PAIRING: Smoked portobello mushroom risotto and cooked poultry with herbes de Provence.



BASIC ANALYSIS

Alcohol: 14.5%
Total acidity (H₂SO₄): 3.8 g/L
Residual sugar: 2 g/L
pH: 3.6
Free SO₂: 30 ppm



TECHNICAL DATA

Varietal composition: 80% Malbec, 15% Bonarda and 5% Petit Verdot.
Clone selection: Massal
Yields: 8,000–10,000 Kg/ha

TEAM

Winemaking team: Juan Pablo Solís, Nicole Monteleone & Gustavo Hörmann.
Consulting winemaker: Aurelio Montes Sr

