



HARVEST TIME: March / April 2014
DENOMINATION OF ORIGIN: GUALTALLARY.
COLOR: BLEND
WINE TYPE: Still.
GRAPE TYPES:
60% Malbec 20% Cabernet Franc 20 % Syrah
ALCOHOL LEVEL: 14,10%
PH/ACIDITY LEVEL: 3,5
RESIDUAL SUGAR CONTENT: 1,3

Our mission is to make a superb, high-quality wine, which mirrors the potential of Uco Valley and Gualtallary as unique terroirs. Great aromatic power and depth, mouth-filling though fresh and mineral.

VINEYARD CHARACTERISTICS:

Vineyard planted in 2011.
Essentially calcareous soils.

VINIFICATION:

100 % micro-vinified in 500-litre containers; spontaneous fermentation at winery temperature. Long maceration. Extraction practices involve pisonage and délestage during the post-fermentation maceration.

AGING: 18 months in once- and twice-used oak barrels.

Tim
Atkin ^{MW}

90
points

Robert Parker
WINE ADVOCATE

90+
points



VDP VINOS DE POTRERO