



GRAND CRU Blend 2015

- **Vineyard location**
Gualtallary, Mendoza, Argentina.
- **Altitude**
1,250mts / 4,150ft above sea level.
- **Soil**
Pure limestone over quaternary gravels.
- **Grape variety**
Cabernet Sauvignon, Malbec and Cabernet Franc.
- **Time of harvest**
April 6 and 9, 2015. At its perfect ripening moment.
- **Harvest**
Hand harvested, in small plastic boxes of 18 kg.
- **Average vineyard production**
4,000 kg per ha – 1.6 tons per acre
- **Fermentation**
Alcoholic in stainless steel tanks. Natural malolactic fermentation in oak barrels.
- **Alcohol**
15°.
- **TA / VA / PH**
5.69 / 0.45 / 3.54
- **Residual sugar**
-1,8 grs/l.
- **Types of oak and length time in bottle**
24 months in new medium toasted French oak barrels and at least 12 months in the bottle before release.
- **Production**
2,646 bottles.

Tasting Notes:

This limited Blend was produced after a rigorous selection of our best grapes from our outstanding vineyard located in Gualtallary area in Tupungato, the heart of the Uco Valley. Its soil has high calcium carbonate content that enhances the mineral character and gives structure to the tannins.

It was crafted with native wild yeasts, soft maceration management during 25 days, before pneumatic pressing.

It made its malolactic fermentation in new French oak barrels from Burgandian cooperage, and then aged during 24 months.