

Soils: The soils are alluvial and colluvial: Malbec from coarse high mountain soil.

Farming: Certified sustainable and vegan. Minimal machinery is used - there are no tractors in the vineyards, and all fruit is hand-picked and gravity fed in the winery. Sprays are minimal and at organic levels, irrigation is drip, and all water at the winery is re-used. The winery encourages natural biodiversity,

WINEMAKING

Fermentation: 25-30 days total maceration: 5-7 days cold soak; 10 days fermentation in small wide stainless steel tanks. 78°F for most aromatic parcels and 86°F for parcels with more concentration to derive more texture; 15-18 days extended maceration.

Aging: Gently basket pressed before 90% goes into French oak barrels (30% new) for malolactic fermentation and 14 months maturation. 10% remains in tank to preserve the delicate violet aromatics.

VINTAGE

On the lead up to vintage 2017, Mendoza experienced a moderate and dry winter with temperatures slightly above average. During the following cold, dry spring a frost took the winery by surprise and naturally resulted in decreased yields in the Remolinos Vineyard but did not affect quality. These lower yields provided concentrated fruit of high quality; the quality of which was undiminished by the drops of rain which finally came in March and April.



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"A floral, fresh Malbec that sings with clarity. Lush with plummy flavors, it feels supple and energetic, the bright acidity impelling the wine forward. It stays lively and lifted, lasting on scents of wildflowers, herbs and fresh purple fruit."