

SERIE MICROTERROIRS

El Cepillo, Mendoza | 1.000 m

Speaking geologically about this area of El Cepillo, it is the lower zone of the micro-region where viticulture has historically been developed. This area is characterized by the presence of loamy soils, with less than a meter in depth over a rocky and calcareous base. The vines grow on a first horizon of loamy, sandy, and calcareous soil, and below that, there are conglomerates of much thicker stones. Here, we find ourselves within the lower regions of the Uco Valley, at an altitude of 1,000 meters. It is one of the most extreme and challenging areas in Mendoza due to having the coldest climate in the province for wine production. This typical wine from El Cepillo presents notes of very ripe black fruits combined with herbal and floral hints, typical of mountain wines.



MALBEC

Harvest	2020
Terroir	El Cepillo, San Carlos, Mendoza - Argentina
Altitude	1,000 meters above sea level
Total area	25 hectares
Training System	High trellis
Irrigation	Drip
Age of vines	25 years
Soil	Loam, sandy, silty, and calcareous
Alcohol	13.5%
Sugar	1.73 g/l
Total acidity	5.60 g/l expressed in tartaric acid
pH	3.5

Harvest	Manual
Fermentation	Stainless steel tanks at 25°C for 28 days
Oak aging	New French barrels of 225 liters for 12 months
Production	2,000 bottles

Tasting notes

A wine with an intense color and violet hues. On the nose, it reveals aromas of very ripe black fruits, combined with herbal and floral hints typical of mountain wines. On the palate, it is full-bodied and smooth with a rich acidity.

Serving temperature: 14°C to 16°C.