

# SERIE MICROTERROIRS

*Gualtallary, Mendoza | 1.450 m*

Gualtallary is a remote and rocky outpost in Tupungato, a desert region. This vineyard is situated at an elevation of 1,450 meters above sea level, the highest altitude for grape cultivation in the Mendoza region. The vines benefit from a climate that is typically cooler than in other areas of the province, and as a result, Gualtallary is synonymous with fresh and vibrant wines. The wine's character is not solely explained by its altitude; a crucial factor is the soil profile, which is alluvial, poor, rocky, and rich in calcium carbonate and sand. This ultimate combination of cold climate and calcareous soils results in an intense, sharp, mineral wine with good structure, concentration, and an elegant quality when subjected to extended aging. The distinguishing feature of Gualtallary wines is their freshness, thanks to the natural acidity they possess.



## MALBEC

|                 |   |
|-----------------|---|
| Harvest         | 2020  |
| Terroir         | Gualtallary, Tupungato, Mendoza - Argentina |
| Altitude        | 1,450 meters above sea level                |
| Total area      | 25 hectares                                 |
| Training System | High trellis                                |
| Irrigation      | Drip  |
| Age of vines    | 30 years                                    |
| Soil            | Alluvial, rocky, and limestone              |
| Alcohol         | 13.9%                                       |
| Sugar           | 1.68 g/l                                    |
| Total acidity   | 5.65 g/l expressed in tartaric acid         |
| pH              | 3.5   |

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|--------------|--|
| 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 a ruby-red color, vibrant and brilliant. On the nose, it reveals fresh fruit aromas, cherries, and strawberries with hints of chocolate. On the palate, it is powerful, enveloping, and enhanced by balanced acidity.

Serving temperature: 14°C to 16°C.