

# EXTREME VINEYARDS

## SUELO INVERTIDO



Our passion for developing new micro terroirs pushes us to plant vineyards in extreme conditions, even to the limit of the vine's survival

### HISTORY

In the Progreso area, the soil composition is fertile on the surface and of a calcareous clay subsoil with an increased concentration of calcium carbonate at its deepest areas. In 2004, we asked ourselves what would happen if we had the calcareous part on the surface and the fertile land beneath. We tried out this wild idea of digging a 2-meter well and filling it in with the inverted soil to completely flip the terroir.

The fruit did not show any promise the first few years until 2016, when we found something very special. We did a microvinification and the wine pleasantly surprised us. Thereafter, it became an Extreme Vineyard.

### LOCATION CHARACTERISTICS

0.5 hectare. 100% Tannat. Soil with expansive clays and a high content of calcium carbonate. The clay contracts during drought, forming deep cracks which allow for oxygenation of the roots. During heavy rain, the clays expand and prevent excess water from reaching the roots. The vineyard is 25 km from the Río de la Plata, so there is an important coastal influence.

### VINIFICACIÓN

The amount of grapes is limited and it is therefore handled as a microvinification. Manually harvested with crates early in the morning to take advantage of the natural chill. At the vineyard, fermentation occurs in open 400-liter vats, with manual maceration punching down the cap 2 to 3 times a day, for a week. Then we transfer the must and finish the fermentation in used barrels, where malolactic fermentation occurs spontaneously. The only added sulfites are after malolactic fermentation and during bottling.

The aging time in used barrels depends on the malolactic fermentation. If it happens early on, we wait for the winter to pass and then bottle. There are years that we have to wait for spring so that the heat causes spontaneous malolactic fermentation to take place, and then we bottle.

### SENSORIAL CHARACTERISTICS

Two aromas stand out every year and are a distinctive feature of this plot: grapefruit and mango. These two aromas are uncommon in red wines and it is exciting to discover them each vintage.

Another distinction of this wine is tension: the contradiction between high concentration and soft tannins. It has notable acidity that energizes it and provides a long finish

ANNUAL PRODUCTION: 1200 bottle

