

Claroscuro

BODEGA DE ARTE

TINTAS DE UCO 2021

Vineyards:

Grapes from our own vineyards located in Vista Flores, Tunuyán, Uco Valley at 1054 ma.s.l. We have a sandy loam soil in the heights of the farm and on the ground surface alluvial rocks. In this way we can divide the vineyard into plots allowing a greater diversity and possibility of wines from the same vineyard. The irrigation system is dripped with water from the thaws of the high peaks..

Elaboration:

The grapes were harvested in the last weeks of March. The different grapes of each varietal were prepared separately, by means of a cold maceration of 48hs at a temperature between 7-8°C.

Alcoholic fermentation at controlled temperature between 25-27°C, with selected yeasts for each varietal. Malolactic fermentation takes place only in Cabernet Franc and Petit Verdot.

Malbec and Cabernet Franc matured in stainless steel tanks while Petit Verdot was aged in second and third use French oak barrels for 6 months.

After this time the final cut is made being the same 35% Malbec, 33% Cabernet Franc and 32% Petit Verdot.

Tasting notes:

View: Intense red colour with violet reflections provided by Malbec and Cabernet Franc.

Nose: Floral (violet) aromas enriched by red fruits such as plums, typical of Malbec, also appear other fresh and herbal aromas such as mint, thyme and eucalyptus provided by the Cabernet Franc.

Mouth: It has the softness and elegance of Malbec, a good acidity brought by the Cabernet Franc and a marked concentration of volume given by the Petit Verdot and its slight passage through wood. Sweet end.

This blend has the particularity of having 3 different outstanding varietals, concluding in a fluid and easy to drink wine with good acidity, but also has an elegant and marked structure that is delivered by the Petit Verdot.

Technical data:

Alcohol: 13,5%,

Total acidity: 5,30 g/l

Ph: 3,9

Sugar: 7 g/l

