

# CALIGIORE

## NATURAL

### GRAPE VARIETY

Malbec

### VINTAGE

2021

### BLEND

100% Malbec

### VINEYARD

Finca Cayanta

### PRODUCTION

120 Cases

### AGE OF VINES

23 Years

### ALC

13.70%

### pH

3.65

### RS

2.56g/L

### TA

6.3g/L

### ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

### SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

### WINEMAKING

VSP trellising with 3,200 vines/ha yielding 4 tons/acre. 2 days of cold maceration between 8 and 10 degrees Celcius, 7 days of alcoholic fermentation and 4 days of post-fermentation maceration makes for a total of 13 days skin contact. Once natural fermentation has started and reached 1% alcohol, native *saccharomyces cerevisiae* yeast dominate the process and finish alcoholic fermentation. No pump-overs are performed, only manual punch-downs 3 times a day during the first 2/3s of fermentation. Malolactic fermentation is done by native bacteria. After fermentation is complete and the natural carbonic protection is over, inert gases are used to protect wine from oxygen during any racking. 4 months in concrete vats. No oak contact. Unfiltered and unfiltered. Natural cold stabilization in winter.

### TASTING NOTES

Fresh red fruit and violets on the nose with strong and supple tannins on a long finish and full body, Suitable for vegans. Certified Organic Wine. No sulfites added.

