



CALIGIORE

MALBEC

SINGLE ORGANIC VINEYARD
2017

ALC 13.30%

pH 3.7

RS 1.87g/L

TA 5.48g/L

PRODUCTION

820 Cases

ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

AGE OF VINES

19 Years

SOIL & ALTITUDE

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

BLEND

100% Malbec

WINEMAKING

VSP trellising with 3,100 vines/ha. 4 days of cold maceration between 8 and 10°C, 6 days alcoholic fermentation and 4 days of post-fermentation maceration makes for a total of 14 days of skin contact. 8 months in stainless steel tanks with 15% of the wine aged in neutral French oak barrels during that time. Minimum of 3 months in bottle before release. Unfined and unfiltered.

Natural cold stabilization in winter.

TASTING NOTES

A malbec with its own style. In the glass it displays a deep, saturated violet color with a blackish hue. The nose presents a wide array of dark berry fruits with notes of delicate violets and a hint of oak. The mouthfeel is full and unctuous, with excellent weight and supple texture. The lengthy finish is packed with wonderful minerality and fine grained tannins are perfectly balanced by lively acidity. Ideal to serve with red meats, pasta dishes with spicy sauces and mature cheeses. Suitable for Vegans. Certified Organic Wine.

