



2018

After two rather atypical, wet and cold years, 2018 was more like a normal year in Mendoza. March was particularly hot, accelerating the ripening of the red grapes, forcing us to start harvesting the Malbecs on 26 March to preserve acidity and freshness. Rainfall was extremely low and the summer was very hot. The budburst was early and was not disturbed by frost.

TERROIR

Alluvium and colluvium of granitic and volcanic origin.

GRAPE VARIETIES

50% malbec, 50% còt

AGE OF THE VINES

20 years.

DENSITY & YIELD

20 000 vines/ha, trellised.
30 hl/ha.

FIRST VINTAGE

2002

WINEMAKING

The malbec was fully fermented in 225L French oak barrels with a revolving system. The Cot fermented in 400L clayver amphoras, on top of a rotary system to replicate the same extraction process as the integral vinification in barrels. That is to say an extraction by gentle rotating movement.

AGEING

18 months in new barrels for the malbec,
18 months in clayver amphoras for the còt.



WINEMAKER'S NOTE

The colour is an intense garnet red. The nose reveals intense red fruit notes balanced with coffee and chocolate notes from its time in oak. The palate is complex, voluminous, with ripe, balanced tannins, highlighting red fruit and black flower notes. The finish is long, with notes of coffee. The floral freshness of the còt and the elegant natural acidity of Chacayes stand out.

FOOD-PAIRING

Grilled pork ribs, pork chops roasted with herbs, beef entrecote, duck filet with blackcurrant sauce, grilled black pudding.

AWARDS

2018

96pts Descorchados
95pts James Suckling
94pts Tim Atkin
93pts Wine Spectator

2017

98pts James Suckling
94pts Wine Spectator
93+pts Wine Advocate

2015

97pts James Suckling
96pts Wine Spectator - TOP 8 of 2020
93pts Tim Atkin
92pts Wine Advocate

APPELLATION

Uco Valley - IG Los Chacayes

