









# 2020

In the 2019-2020 season, maximum and minimum temperatures were higher than normal, with higher increases in November and March, which lengthened the growing season. There were more frosts than usual, which affected production compared to the 2019 crop. Accumulated rainfall in the Uco Valley was lower than the historical average, but the months of December and February had more rain. In general, the vineyards were healthy, with higher temperatures during ripening, ideal conditions for excellent grape quality. Budbreak was similar to previous years, but ripening was earlier due to the high temperatures, resulting in a 10-15 day earlier harvest, with high sugar content, good acidity, freshness in aroma and concentration in flavor.

### TERROIR

Alluvial soils of volcanic and granitic gravels

## GRAPE VARIETIES

80% Cabernet Sauvignon 15% Cabernet Franc 5% Malbec

AGE OF THE VINES

30 years

# DENSITY & YIELD

3000 vines / ha 40 hL / ha

FIRST VINTAGE 1996

WINEMAKING

Total maceration of 4 weeks, with gentle pump-overs concentrated in the first third of the fermentation.

### AGEING

12 months in 3 thirds. One third in second-use barrels, one third in concrete eggs or tanks, and the final third in 800L amphorae.

Pronvincia de

Mendoza

### WINEMAKER'S NOTE

Deep ruby color. Elegant with notes of spices, cloves, and toasted coffee and vanilla. Complex palate, with a generous mouthfeel. Good tannic structure. The combination of vanilla and spice notes results in a long, fruity finish.

## FOOD-PAIRING

Mature cheeses, cured meats, flame-grilled meats, stews, and red meat dishes.

### AWARDS

#### 2020

93pts James Suckling

#### 2019

93pts Tim Atkin

## 2018

96pts James Suckling 94pts Descorchados 92pts Tim Atkin 91pts Wine Advocate 90pts Wine Enthusiast

### 2017

94pts James Suckling 93pts Tim Atkin 92pts Vinous 90pts Wine Advocate

# **APPELLATION**

GRAN

LURTON

Doden House

Uco Valley - IG Los Chacayes

## **ARGENTINA**



### MENDOZA



## **VALLE DE UCO**

