



## CASA DE UCO - WINEMAKER'S SPECIAL EDITION

*A blend of possibilities. A blend of time and space. A blend between the fruit of harvests and the winemaker's creativity. A unique and unrepeatably blend.*

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**VARIETY:** *Malbec 2015 60% - Malbec 2017 16% - Malbec 2014 4% - Petit Verdot 2016 15% - Cabernet Franc 2015 5%.*

**REGION:** *IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.*

**ALTITUDE:** *1,300 m.a.s.l.*

**HARVEST:** *Hand harvested in 18 Kg. crates.*

**ELABORATION:** *Stainless steel tank.*

**AGING:** *Malbec 2015 aged in concrete pools. Malbec 2017 aged in stainless steel tanks. Malbec 2014 aged in new barrels for 36 months, and after transferred to forth-use French-oak barrels. Petit Verdot 2016 aged for 12 months in new French oak barrels. Cabernet Franc 2015 aged in concrete eggs, without passing through wood.*

**BOTTLING DATE:** *September 2017.*

**PRODUCTION:** *2,600 bottles.*

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**ALCOHOL:** *13.8 % vol.*

**TOTAL ACIDITY:** *5.42 g/l.*

**PH:** *3.75.*

**RESIDUAL SUGAR:** *3.79g/lt.*

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LOS CHACAYES · VALLE DE UCO · MENDOZA · ARGENTINA