

CASA DE UCO - WINEMAKER'S BLEND 2020

Blend made up of varieties and vintages whose common denominator is the best expression of each of them. All made from our vineyards in the G.I. Los Chacayes in their different versions and selected under the criteria of best representation of both the variety and the terroir. It is a blend that has unique and unrepeatable characteristics.

VARIETY: 60% Malbec 2020 | 10% Malbec 2020 | 15% Petit Verdot 2020 | 15% Cabernet Franc 2020.

VINTAGE: 2020

REGION: G.I. Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

ALTITUDE: 1,280 m.a.s.l.

SOIL: Sandy loam with rocks with calcareous deposits of bacterial origin.

HARVEST: Manual, in 18kg boxes.

FERMENTATION: Concrete egg and barrels.

AGING: In barrels of 500 and 2,500 liters.

BOTTLING: October 2021.

PRODUCTION: 2,600 bottles.

WINEMAKER: Gustavo Bauzá.

WINEMAKING CONSULTANT: Alberto Antonini (Tuscany, Italy).

ALCOHOL: 14.8 % vol.

TOTAL ACIDITY: 6 g/l.

PH: 3.8.

RESIDUAL SUGAR: 2.2 g/l.

TASTING NOTES:

Sight, intense and bright red.

Nose, with complex aromas where we can appreciate each of the components, highlighting descriptors such as peppers, dried fruit, plums, black fruit and vanilla.

Mouth, soft and juicy entry, round and with a long and sweet finish.

