

ClaroScuro

BODEGA DE ARTE

CLAROSCURO GRAN MALBEC 2015

Vineyards:

The grapes come from our single vineyard located in Vistaflores, Tunuyán, Uco Valley at 1054 m.a.s.l. (3428 ft). We have a sandy loam soil in the higher levels of the vineyard and stones in the lower parts so we can divide the vineyard into parcels thus generating greater diversity. This allows us to produce a greater variety of wines from the same vineyard. The drip irrigation system in our vineyard sources from the snowmelting of the high peaks.

Winemaking:

The grapes were harvested in 4 different time, from different sector in the vineyard (between the 25-03 and 10-04). The wines were elaborated separately by means of several micro vinifications of 2 barrels each and in ovoid vessels. In some cases, malbec was co-fermented with 5-6% of Cabernet franc and Petit verdot. Short cold maceration at 12 ° C. Fermented at 28-30 ° C. Total maceration time of 21 days. The work during fermentation is performed very smoothly to achieve a balanced extraction.

Aged in french oak barrels for 16 months. In bottle for 12 months. Suitable for 10 years aging.

Tasting notes:

Intense color and clean, it preserves violet notes despite its aging time in barrels and bottles. Highlighting floral and fruit aromas characteristic of Vistaflores, with remarkable complex aromas such as chocolate and spices contributed by the aging and co-fermentation. In the mouth it has the smoothness and elegance of a great Malbec, with marked concentration and length.

Technical data:

Alcohol: 13,8%
Total acidity: 5,45 g/l
Ph: 3,79
Sugar: 2,2 g/l

Artwork:

"Torso" by Leandro Pintos.

