

ClaroScuro

BODEGA DE ARTE

CLAROSCURO GRAN MALBEC 2016



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 3 different time, from different sector in the vineyard (between the 20-march and 5-april). The wines were elaborated separately by means of several micro vinifications in barrels and in ovoid vessels. In some cases, malbec was co-fermented with Petit verdot. Short cold maceration at 12 ° C. Fermented at 28-30 ° C. Total maceration time of 18 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. Then the final blend was made selecting the best assemblage of each one of the harvests.

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. 2016 was a unique year, with low average temperatures and higher rainfall. This resulted in wines with exceptional freshness and subtlety in the mouth. It has the softness and elegance of a large Malbec, with remarkable body and persistence.

Technical data:

Alcohol: 13,6%
Total acidity: 5,95 g/l
Ph: 3,71
Sugar: 2,2 g/l

Artwork:

“Transformación” by Victoria Gazzotti