

ClaroScuro

BODEGA DE ARTE

CLAROSCURO 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 times, from different sectors of the vineyard. Between 25 March and 10 April. They were prepared separately by a short cold maceration (24 hs). Fermented at 28-30 °C.

Total maceration of 21 days. The wines were aged in French and American oak for 9 months. Then the final blend was made by selecting the best assemblage of each of the harvests.

Tasting notes:

Marked blue and violet tones typical of Malbec. Highlighting floral aromas characteristic of Vistaflores, enriched by black fruits and other complex aromas contributed by the aging. On the palate it has the softness and elegance of the Malbec, and in turn the typical freshness seen in 2016 due to the remarkable natural acidity and moderate alcohol of its wines.

Technical data:

Alcohol: 13,6%,
Acidez total: 5,95 g/l
Ph: 3,71
Azucar: 2,2 g/l

Artwork:

"Ungesbor" by Alex Pase.

