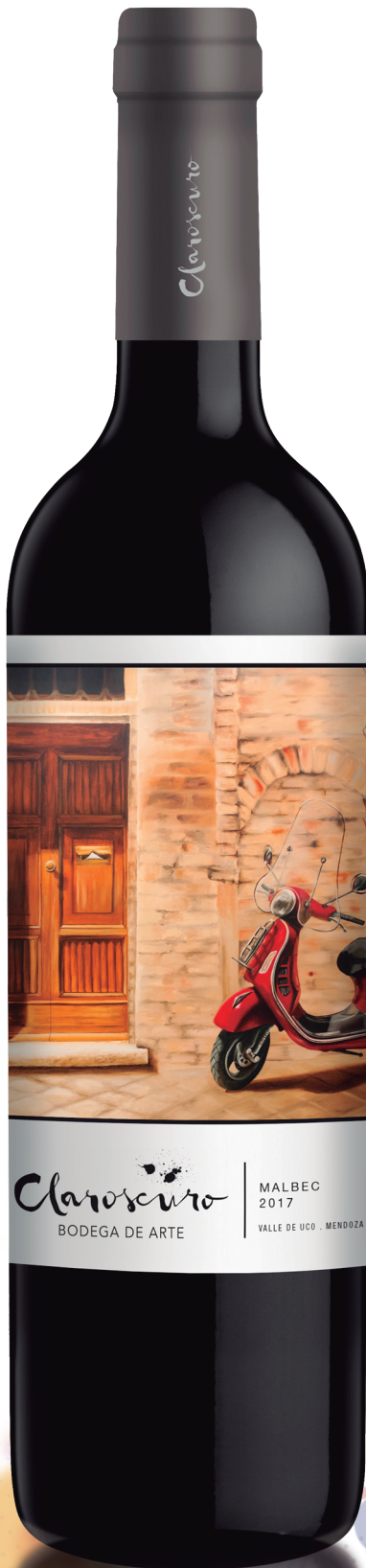


ClaroScuro

BODEGA DE ARTE

CLAROSCURO MALBEC 2017



Vineyards:

The grapes come from our single vineyard located in Vista Flores, 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 18th March and 12th 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 Vista Flores, enriched by black fruits and other complex aromas contributed by the aging. Since it was a cold year, it has a roses bouquet. On the palate it has the softness and elegance of the Malbec, and at the same time a marked concentration, volume and persistence. The 2017 harvest brought lower yield per vineyard, which translated into more concentrated and frank wines. Moderate acidity and alcohols a little higher than the average for the region.

Technical data:

Alcohol: 13%,
Total acidity: 6 g/l
Ph: 3,76
Sugar: 2,2 g/l

Obra:

“Viernes” by Carina Sager.