

ClaroScuro

BODEGA DE ARTE

CLAROSCURO MALBEC 2015

Vineyard:

The grapes come from our single vineyard located in Vistaflores, Tunuyán, Uco Valley at 1054 m.a.s.l. (3428'). 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 this generating greater diversity which allows us to produce a greater variety of wines from the same vineyard.

The drip irrigation system uses water from the melting of the high peaks.

Winemaking:

Produced in concrete ovoid tanks with a cold maceration for 72 hours. 7-day fermentation with native yeasts to preserve the influence of its terroir. Total maceration 21 days.

Aging: aged in french (85%) and American (15%) oak for 9 months. In bottle for 6 months. Suitable for 5 years aging.

Tasting notes:

Because of the variety of our soil and the rain we could harvest our Malbec at different times. ClaroScuro Malbec 2015 is a wine with character and marked aromas of flowers, predominantly black fruit (blackberry, cherry).

On the palate, it presents more rounded tannins and lower acidity that highlight the smoothness.

Technical data:

Alcohol: 14,1%

Total acidity: 5,6 g/l

Ph: 3,71

Artwork:

"Sábado por la mañana" by Laura Rudman.

