

# ClaroScuro

BODEGA DE ARTE

## CLAROSCURO MALBEC 2014

### 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 thus 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:

Bright, moderate intensity, purples and reds. Floral aromas typical from Vistaflores's Malbec. Notes of chocolate and candy provided by the oak.

On the palate: spicy aromas (oregano, thyme) that makes it complex. So, fresh, very good concentration. balanced acidity and complex tannins, typical of malbecs from this area.

### Technical data:

Alcohol: 14,1%

Total acidity: 5,7 g/l

Ph: 3,69

### Artwork:

"Munch no grites más" by Sergio del Giudice

