



TASTING NOTES

Rosé robe with glints of ruby. Aromas of raspberry, strawberry and candies. Fresh with wellbalanced acidity and an intense finish dominated by red fruits.

VARIETY

MALBEC, BONARDA Y SYRAH.

VINEYARD

Soil

Our own estate is situated in the foothills of the Andes, at an altitude of 1100 m, on pebbly soils well draining and infertile, mixed with volcanic moraines.

Density

3500 vines/ha.

Climate

Continental semi desert characterised by light frost and high level of sunshine - Average annual rainfall of 200 mm essentially concentrated in summer - High temperature range day/night (10 °C at night - 40 °C during the day in summer).

Average age of the vines

10 years.

Yield

90 hl/ha.

Location

Finca Chacayes, Vista Flores, Valle de Uco, Mendoza

WINEMAKING

Harvest

The grapes are generally harvested at the beginning of March.

Ageing

After a maceration of 9 hours in a press to extract the primary aromas, the grapes receive a slow pressing and a cold clarification. Alcoholic fermentation by selected yeasts at low temperature and filtration. Immediately bottled for quick release onto markets.

THE VINTAGE

After a particularly cool summer, we starting picking the Pinot Gris at the end of February, about two weeks later than usual. March and April were cold and damp. Despite the rain, no botrytis appeared, thanks to rigorous work in the vineyards. This vintage is marked by a lower level of alcohol than the previous vintage. 2016 also offers elegant aromatic wines with exceptional acidity.