



Las VERTIENTES

2022 CLASSIC BLEND



IN THE VINEYARD

Varietal: 55% Malbec, 30% Bonarda, 10% Cabernet Sauvignon, 5% Cabernet Franc

Origin: Agrelo

Altitude of the Vineyard: 1,000 meters above sea level

Density: 7,000 plants per hectare

Production: 1 plant per bottle

Harvest Method: Manual

Vineyard Management: Drip irrigation

Selection Method: Double manual selection

HARVEST

The season started with hot days and some rainfall in January, which, together with the perfect natural acidity of the grapes, were taken into consideration to determine the optimum moment to harvest, resulting in a good balance between the quality and health of the grapes.

IN THE WINERY

Harvest Time: Second half of March 2022

Maceration: Prefermentative at low temperatures for 3 days

Winery Reception: Received in 18kg boxes

Alcoholic Fermentation: Separate fermentation with indigenous yeasts, two daily movements during 22 days at temperatures between 22-25°C (72-77°F) in concrete eggs.

Aging: Aged in third and fourth-use French oak barrels for 9 months

Bottling: End of August 2021

Winemaker: Angelina Yañez

TASTING NOTES

Of intense violet color, with aromas of fresh blackberries and flowers. On the palate, soft and balanced tannins.