



2022 GRENACHE – SYRAH - MOURVEDRE



A deep garnet hue introduces this refined yet lively blend. Aromas of fresh red and black berries, wild herbs, and lavender are complemented by subtle spice. On the palate, silky tannins and balanced acidity create an elegant structure, while a delicate oak influence adds depth. Medium-bodied and layered, it unfolds into a smooth, persistent finish.

VARIETALS

34% Grenache, 33% Syrah, 33% Mourvedre

REGION

Los Chacayes, Uco Valley, Mendoza, Argentina

ELEVATION

1,100 m / 3,600 ft above sea level

HARVEST METHOD

Hand-harvested

ANALYTICS

Alcohol: 13.7%
Acidity: 6.51 g/l

WINEMAKING

Passed through two hand-sorting tables, first as whole clusters and then as single berries after destemming. Cold soak and fermentation in stainless steel tanks. Manual punch downs enhanced the wine's extraction. Malolactic fermentation in French oak barrels.

AGING

16 months in second use French oak barrels

PRODUCTION

150 bottles
Bottled October 17, 2023