

AS BRAVAS

MALBEC GUALTALLARY 2018



HARVEST REPORT:

“El Año Mendocino,” the Mendoza Year we call it. After a small cool vintage 2017, which we call “El Año Bordelés” (the Bordeaux Year) and a small, very cool and rainy year in 2016 “El Año Bourguignon” (the Burgundian year), we finally got a vintage that is classically Mendozaan: dry, cool, sunny and with moderate yields in every region from the lowest to the highest altitudes.

VARIETAL

93% Malbec, 7% Semillón.

VINEYARD

Gualtallary Alto, Tupungato, 1,600 m / 5,250 ft.
High-density vineyard (8,000 plants per hectare). Size:
0.9 ha / 2.2 ac. Ungrafted Malbec vines planted in 2003.

TYPE OF SOIL

Calcium carbonate mixed with stones, followed by a red calcareous clay layer, and at the bottom, calcium carbonate mixed with granite and stones.

VINIFICATION

Fermentation in concrete pools, average temperature: 26°C (79° F), followed by an 80-day infusion with minimal movement. 100% whole bunch.

AGING

64 months in foudres, 1 year in bottle.

ALCOHOL: 13.5% vol.

ACIDITY / pH: 7 / 3.23

PARTNER & WINEMAKER: Alejandro Vigil