

CALIGIORE

NATURAL

GRAPE VARIETY

Malbec

VINTAGE

2021

BLEND

100% Malbec

VINEYARD

Finca Cayanta

PRODUCTION

120 Cases

AGE OF VINES

23 Years

ALC

13.70%

pH

3.65

RS

2.56g/L

TA

6.3g/L

ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

WINEMAKING

VSP trellising with 3,200 vines/ha yielding 4 tons/acre. 2 days of cold maceration between 8 and 10 degrees Celcius, 7 days of alcoholic fermentation and 4 days of post-fermentation maceration makes for a total of 13 days skin contact. Once natural fermentation has started and reached 1% alcohol, native *saccharomyces cerevisiae* yeast dominate the process and finish alcoholic fermentation. No pump-overs are performed, only manual punch-downs 3 times a day during the first 2/3s of fermentation. Malolactic fermentation is done by native bacteria. After fermentation is complete and the natural carbonic protection is over, inert gases are used to protect wine from oxygen during any racking. 4 months in concrete vats. No oak contact. Unfiltered and unfiltered. Natural cold stabilization in winter.

TASTING NOTES

Fresh red fruit and violets on the nose with strong and supple tannins on a long finish and full body, Suitable for vegans. Certified Organic Wine. No sulfites added.

