



GRAN BLEND

Malbec 80%
Carménère 10%
Cabernet Franc 5%
Petit Verdot 5%

Harvest: 2017

Location of the vineyard: La Consulta,
San Carlos, Mendoza

VA: 40 years

Altitude: 1000 meters

Soil: clay loam

Driving sis: espaldero, irrigating system,
traditional

HM: manual

Yield 4000 kh x hectar

Vineyards Biodinamic(DEMETER), Organic
Certificate(Argencert)

Elaboration process: 3 days of cold maceration,
20 days of fermentation in 500ltrs
french oak barrels at 26c - 28 °C, and 20 days
of maceration after fermentation

Ageing: 20 months in french oak barrels.
8 months in bottles.

Tasting notes: Inky dark purple colour.
Fragrant nose, ripe yet nuanced with cassis,
plum, cherry, fine oak and a mild spiciness.
The palate has a dense structure with ample
fruit, fine tannic backbone and sensation of
freshness despite being rather ripe and lush,
subtle oak and a long vigorous finish.