



VOLARE DE FLOR NV

Volare de Flor, our first wine aged under veil

By David Bonomi

EVERYTHING started at the beginning of this century (early 2000's), when I set up my own garage winery at my parent's house. I bought a couple of stainless steel tanks, small enough to fit in that place, but wide enough to do the piggeage successfully.

One day, I decided to make a wine that reminds me of my childhood and those wines aged in old burgundian-like casks, drank by our grandparents and given to us when we were kids, just by few drops or dipping dry biscuits inside a small glass of it.

Italian, Spanish and French immigrants, mainly (probably the same occurred with other nationalities), used to respect their traditions. Appetizers before meals and digestive's drinks before nap were sacred.

Thus, after the classical pasta with Bolognese, grandpas asked to grandmas to prepare a coffee while they pipetted wines from the casks: sometimes those wines were a kind of vinegar or oxidized but sometimes they were really good. The flavors of those wines were unique and not easy to forget. Neither its body nor the never-ending, lingering sensation in the mouth.

They were eternal, and for our kid's mind, they remained on the palate even when our grandparents got up after the nap.

I wanted to recall those wines and for that I asked to Edy for some Chardonnay cuttings because we had a really good one that he liked it very much, it was the one at we call "Mendocino clone" (that was anything but a clone).

An old burgundian Chardonnay population landed who knows when in Mendoza, was spread it from Luján de Cuyo to Tupungato by some pioneer grape growers. The particularity of this chardonnay was its strong susceptibility to millerandage. It happened every year, showing that it wasn't a clean material but with an important virus heritage.





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What was curious about this population was its very low production (20 to 30 hl x ha) due to their small bunches and light -hen and chicken- berries mixed together. When ripeness used to come, the bigger berries had incredible typical aromas: fresh, intense, very sweet while the smaller ones, seedless, had a laser-like acidity. So, the balance used to be perfect: fruit, sugar and acidity.

We used to harvest quiet early because the grape used to ripen really fast so by the beginning of March, that vineyard was empty.

That's why I started producing just few liters with the first grapes. As it was a tiny production, they fermented in damme-jeannes, bonbonnes o demijohns; "damajuanas" for us, all them from different sizes between 5 to 20 liters.

There, alcoholic and malolactic fermentation happened. I remember tasting them regularly without open them too much to avoid oxidation.

I collected those tiny volumes and after two years a veil over the surface appeared.

In 2006 I put those wines into old French oak barrels. As I was worried about oxidation I preserve those barrels in a fresh and humid place. They never were completely filled. I never refilled or take away wine during those years.

That veil was developing naturally in each barrel. The wine was kept in those barrels for almost ten years. I had to resist the temptation of tasting them frequently. I did it few times in a year only to check if the evolution of the wine was all right.

I think Edy opened the barrels more times in the last year than I did during all those years!

Months ago, we tasted the wine and decided that it was time to go to bottle, so we separate individual lots and bottled one third of the volume in 37,5 cl. bottles. We like its shape and color.

We bottled 452 bottles of our first veil wine named "Volare de Flor", a nostalgic wine because it is our first flight back looking for memories.

"De Flor" drives us to the past, to the 70's and 80's, to the innocence of those years and to that life well lived by our grandparents, plenty of challenge but very joyful at the same time.

This first production shows a yellow color with beautiful nuances; great complexity on the nose: intense rancid aromas of green walnuts, almond's green cap, humidity and some spices.

In the mouth it has an ample, generous volume and great acidity at the same time.

Dry, salty and persistent. It is an intense wine, both complex and deep on the nose and in the mouth.

We believe that is going to age very slow and peacefully in the bottle it, so it can be kept in cellar for many years if you resist the temptation of drinking it now!

This is our beloved Volare de Flor, the first Argentinian contemporary biologically aged wine.

Wine for cellaring, 452 bottles of 37,5 cl.