



VOLARE DEL CAMINO 2019 GUALTALLARY



100% Malbec from pure limestone

The 2019 was a cold and dry vintage, the best according to us in the last 3 decades. A small patch of 16 rows in the western sector of the basal Monastery vineyard gave birth to this wine; with a short top soil and the highest content of calcareous gravels. The vines there are less vigorous, and their fruit differ from the other rows, even if they are harvested earlier.

Hand-harvested and destemmed over 300 kg. bins, where the alcoholic fermentation also took place.

Wild yeast fermented; the extraction was only limited to very soft *pigeagges* during 30 days. This kind of work gives us tannins of superb texture and finesse, a particular characteristic of Volare del Camino.

For us, this is our essential wine – fresh as a mist of chalk and lilies. Super fine-grained tannins and delineated vertical mouth with an intense, long finish. Aged for 16 months in french neutral oak barrels. Bottled without fining or filtering on November 16th, 2020. This is a Malbec with super fine-mouth filling-tannins, just like the PerSe's.

Vintage 2019 total production:

1,428 bottles of 750 cc.
