



UNI DEL BONNESANT 2016

GUALTALLARY



Malbec 100%

2016 is the first release of a very special wine. It comes from young vineyards planted in the upper part of Gualtallary, at 1500 meters of altitude.

We had this wine in our minds before making it. We thought it would have original aromas and flavors, with an utterly earthy and chalky definition.

It begins quite austere, almost shy and tied, when it opens up in the glass develops beautiful aromatic expressions that go from very fine dried herbs, white flowers, pollen, and chalk dust. It evolves and it shows quite contradictory, combining power and delicacy.

The grapes are sourced from the very cool South- East facing side of the vineyard located in the Monasterio sub appellation of Gualtallary, where the soils are extremely rocky and shallow.

It's a 100% Malbec planted in mendocino gobelet at narrow distance. It's a very small parcel with only 312 vines.

The wine is fermented in an open top barrel, the bunches are removed from their stems before the fermentation begins. Only one manual pillage per day. Total maceration was 28 days.

Aged 16 month in neutral used French oak.
Bottled in November 2017.

Total, production vintage 2016:

240 bottles of 750cc.
