



UNI DEL BONNESANT 2017

GUALTALLARY



Malbec 100%

2017 was a warm and dry vintage, with a narrow harvesting period due to the production shortage.

It comes from young vineyards planted in gobelet at 1,8 x 1,2 in the poorest sector together with La Craie, plenty of calcaire from the topsoil, in the upper part of Gualtallary, at 1500 meters of altitude.

Minerality is expressed in this wine like anyone else, independently of the harvesting date.

There are 312 vines, therefore the parcel surface is 0,06 hectares.

The very poor soils are treated with homemade compost every year. All the labor is made by hand.

This is a vineyard with zero mecanization, farmed with 1 viticulturist (Sergio) who help us all along the year. Pruning and harvest are made by hand.

It's the first harvested parcel, we pick it always before lubileus and La Craie, usually during the first week of March.

The grapes were harvested and gently de-stemmed in open top French barrels.

It's a very simple vilification: daily pillages, keeping the cap submerged all along the fermentation to not to brake the skins.

Fermentation happened spontaneously with wild yeasts at low temperatures (17 to 21 Celsius) and extended throughout 16 days, where the wine was racked to neutral French oak. Bottled in December 2018.

Total, production vintage 2017:

285 bottles of 750cc.