



UNI DEL BONNESANT 2018

GUALTALLARY



Malbec 100%

The 2018 vintage was hot and dry and the quality of the grapes was amazing.

Uní del Bonnesant, comes from the plot south-east of the monastic hill, which we planted in 2013.

It is not necessary to describe it much, but rather to drink it to understand that its energy, its freshness and its minerality, make it a very special wine

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 meccanization, 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 2019, without refining or filtering.

Total, production vintage 2018:

291 bottles of 750cc.