



UNI DEL BONNESANT 2019

GUALTALLARY



Malbec 100%

Fourth vintage of Uni del Bonnesant, a wine from the small south-east corner of the Monastic hill planted in 2013. There are 312 vines, therefore the parcel surface is 0,06 hectares.

It was a transcendental vintage for the wine of the region, our favorite in 30 years, cold and dry, in which it was possible to work very comfortably. The wine expresses the character of the place where it grows with great humility, perhaps like no other wine we have been able to taste.

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.

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 for us.

The grapes were 100% destemmed and fermented in an open barrel. We only do one pillage per day. The total maceration was 45 days and then aged in a single used French barrel for 18 months. It was bottled on November 16, 2020 without refining or filtering.

Total, production vintage 2019:

240 bottles of 750cc.