



VOLARE DEL CAMINO 2020

GUALTALLARY



100% Malbec from pure limestone

A small plot of the basal vineyard gives rise to this wine: They are the first 16 rows of the West sector, under the pine forest, where the ground becomes shorter and with greater calcareous content. The plants there are less vigorous, with smaller clusters that are usually harvested two weeks before Inseparable.

In the spring of 2019 there were a series of frosts in mid-October, which meant production losses that were around 50%. These conditions allowed to produce generous wines, with soft tannins and wide mouths and great length. Volare is the bridge between the classic vineyard and the Monte Alabanza hill.

The grapes were harvested by hand and they arrived in bins at the winery, where they were destemmed and fermented with indigenous yeasts at low temperatures. Its extraction was limited only by very gentle daily pillages. Was macerated with their skins for 30 days. It was aged for 16 months in used neutral French barrels.

Vintage 2020 total production:

1079 bottles of 750 cc.
