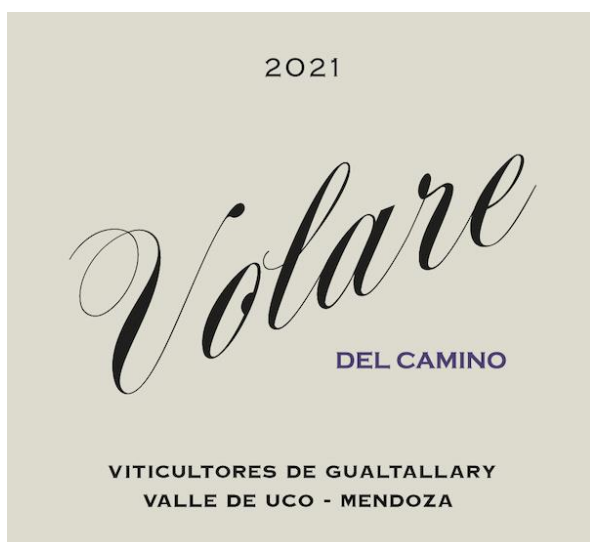




## VOLARE DEL CAMINO 2021

### VIÑA UNICA DEL MONASTERIO GUALTALLARY



#### **100% Malbec**

This wine comes from a tiny parcel planted by the monks at the base of the Monastery in 2010 where there are 16 rows located in the western sector, under the shade of pine trees. There, the soil becomes shallow with high content of calcareous, so the plants have a lack of vigor and the clusters tend to be very small.

2021 was a cold and humid year, consequently the wines appear fresh and delicate, very similar to those of the 2016 vintage and somewhat to 2019. The spring of 2020 was dry and stable, with few frosts and no visible damage to the vineyards. The month of November also had very benevolent weather that allowed excellent flowering and fruit set. The conditions were maintained until the end of January, when rainfall began until the harvest; which generated about 10 days of delay in the start, compared to previous harvests. The ripening, far from being violent, was very good, accompanied by cool and pleasant days that synchronized the sugar-acidity balance very well.

The grapes were harvested by hand and transported in bins to the winery, where they were destemmed.

It was fermented with indigenous yeasts and the extraction was limited only to very gentle daily pillages during 30 days. This type of work and the extent of the maceration gives tannins of superlative texture and finesse, which characterizes this wine and places it close to lubileus.

Aging: Just over 14 months in used French oak barrels. The wine was bottled unfiltered.

We like to say that Volare is the bridge between the classic vineyard and Monte Alabanza.

In its 2021 vintage it is very fresh, flowers, fine herbs and earthiness emerge on the nose. It is a Malbec with super fine tannins and a mouthfeel that is as vertical as it is intense, just like the PerSe's.

*Vintage 2021 total production:*

*1440 bottles of 750 cc.*