



INSEPARABLE 2021

GUALTALLARY



100% Malbec

In the base of the Monastery, the monks planted in 2010 a vineyard and we divided it in 2 parcels. Inseparable comes from the heart.

It is a traditional espalier set on sandy, calcareous soil, with a low level of production. We like to call it Gualtallary Classic, because the wine it produces has the characteristics that describe the area very well. It is harvested at the end of March by hand and vinified traditionally.

2021 was a cold and wet year. The wines appear fresh and delicate, very similar to those of the 2016 vintage. Spring 2020 was dry and stable, with few frosts and no visible damage to the vineyards. The month of November also had a very benevolent climate that allowed for excellent flowering and setting, therefore bunches of very good quality. 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 of the grapes, far from being violent, was very well accompanied by cool and pleasant days that synchronized the sugar-acidity balance very well.

After destemming, we ferment the grapes in small cement tanks (3000 liters) at low temperatures and with gentle pillages. We subject the skins to extended maceration with submerged caps for 30 days. The aging was in the same cement tanks for 12 months, after which we bottled without refining or filtering.

Total production vintage 2021:

13840 bottles of 750 cc,
