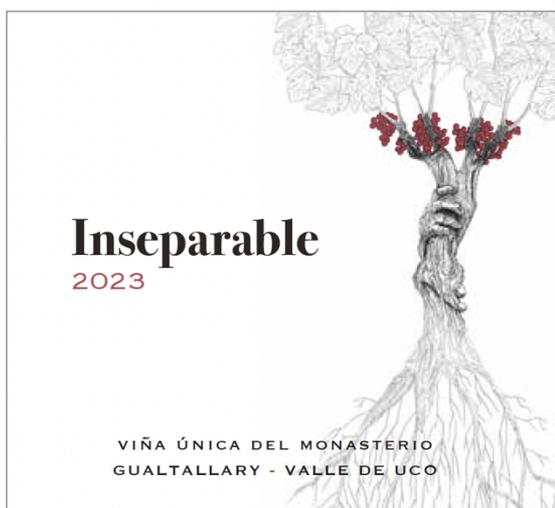




## INSEPARABLE 2023

VIÑA ÚNICA DEL MONASTERIO  
GUALTALLARY



### *100% Malbec*

In the original Monastery vineyard, there are two small blocks totaling 2 hectares. **Inseparable** comes from the heart of these parcels. It is a traditional vertical trellis planted on sandy, calcareous soils, with naturally low yields. The grapes were harvested on March 30 and vinified using traditional methods.

The 2023 vintage was very particular due to its irregular conditions. The 2022 growing cycle began with early frosts at the end of March, followed by late frosts between October (9 and 30) and November (1), resulting in generally low yields. The season was dry, with very limited rainfall during spring and summer (200 mm), and extended heat waves that lasted until March. As a result, harvest was brought forward by one week, and the gap between the harvest dates of different parcels was shorter than usual due to an accelerated ripening cycle.

Inseparable is our gateway wine to the Monastery parcels. Its vinification is very simple: after destemming, the grapes ferment in small 3,000-liter concrete tanks at low temperatures, with gentle daily punch-downs.

This is followed by extended macerations with a submerged cap for 30 days. The wine was aged in the same concrete tanks for 12 months and then bottled without fining or filtration.

*Total production vintage 2023:*

**8970 bottles** of 750 cc.

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