



UNI DEL BONNESANT 2023

MONTE ALABANZA
MONASTERIO -GUALTALLARY



Malbec 100%

If Monte Alabanza were imagined as an index finger pointing east, **Uní would be its fingernail — the very tip, the final expression of that gesture.**

This minute parcel, **originally** planted with just **312 Malbec vines** at a density of 1.2 m x 1.8 m, shares with La Craie the shallowest soils of Monte Alabanza.

Here, the vines grow almost directly on exposed white limestone bedrock.

In a harvest as short and exacting as 2023, these conditions translated into extremely low yields and a remarkably precise ripeness.

Harvest took place early, in late February, in order to preserve freshness and definition.

The fruit was fully destemmed and fermented in a single open top barrel, with extraction limited to a very gentle daily hand treading.

Total maceration lasted approximately 45 days, followed by 12 months of ageing in a single neutral 225-litre French oak barrel.

Uní is a wine defined by tension and energy. It does not respond to **any classical Malbec archetype**; rather, it is **austere, monastic, and profoundly shaped by its place.**

There is no need for further description: **tasting Uní is enough to understand that its freshness, vitality, and marked mineral character are the direct and inevitable expression of this singular parcel of Monte Alabanza.**

Total Production Vintage 2023:

348 bottles of 750 cc.