



## VOLARE DEL CAMINO 2023

VIÑA ÚNICA DEL MONASTERIO  
GUALTALLARY



### 100% Malbec

This wine comes from a small parcel of the basal vineyard of el Monasterio, planted by the monks in 2010. It consists of 16 rows located in the western sector, bordering a small forest of conifers and poplars, where the soil becomes shallower, with calcareous sands and gravels.

In this area, the vines show lower vigor and naturally lower yields, with small clusters and slightly earlier ripening, which is why it is usually harvested before Inseparable.

The 2023 vintage was a warm year, marked by very low yields. In this vineyard, the reduced soil depth, combined with low production, resulted in grapes of great finesse and natural balance.

Harvesting was carried out by hand during the second week of March, preserving freshness and definition, with excellent sanitary conditions and optimal ripeness. The grapes were hand-harvested and destemmed upon arrival at the winery.

Fermentation was spontaneous, with indigenous yeasts, and extraction was limited exclusively to very gentle daily pigeages over 30 days. This approach and extended maceration time provide tannins of extremely fine texture, a distinctive characteristic of Volare and one that stylistically links it closely to lubileus.

Aging lasted 12 months in used French oak barrels. The wine was bottled without filtration.

Volare del Camino 2023 clearly expresses the character of el Monasterio's calcareous sandy soils. It is a Malbec with super-fine tannins, a vertical, precise and intense palate, and a remarkable sense of purity.

We like to say that Volare is the bridge between the classic vineyard and Monte Alabanza—a wine that combines finesse, tension and depth, while always maintaining an accessible and elegant profile.

#### *Total Production Vintage 2023:*

3,168 bottles (750 ml).