

BIANCO D'UCO

VALLE DE UCO
ARGENTINA



*Wine made of Malvasia grapes from a historic vineyard
located in La Arboleda, Uco Valley. Cuore Italiano,
anima argentina.*



BLEND:

100% Malvasia

VINEYARDS:

Malvasia, vertical trellis, planted in 1964 – La Arboleda, Uco Valley

WHEN DO WE HARVEST/MATURATION TRACKING:

Daily tasting at the vineyard, together with the study of the analytical profile of the must to, according to the design of the wine, determine the perfect moment for harvesting every year.

HOW DO WE HARVEST:

Hand harvested in small, 20 kg boxes.

WINEMAKING:

Direct pressing of 70% of the grapes, that fermented at 13°C in contact with a stems infusion. The other 30% fermented partially with skins. In both cases by tasting, we decide when to remove them to continue fermenting without these, a part in barrels of new French oak until its completion.

REST TIME IN BARRELS:

Aging on lees with frequent batonnages in both, barrels and tank, for 4 months before blending and bottling.
