



BRUNETTO

VALLE DE UCO
ARGENTINA



Elegance, balance and complexity, from old vineyards in the heights of the Andes. Cuore Italiano, anima argentina.

BLEND:

80% Sangiovese, 10% Merlot & 10% Syrah.

VINEYARDS:

Sangiovese, parrale, planted in 1970 – La Arboleda, Uco Valley.
Merlot, vertical trellis, planted in 2000 – La Consulta, Uco Valley.
Syrah, vertical trellis, planted in 1992 – La Consulta, Uco Valley.

WHEN DO WE HARVEST/MATURATION TRACKING:

Daily tasting in 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:

Destemming without crushing. Fermentation of whole berries of Sangiovese in small concrete tanks, while Merlot and Syrah are co-fermented in small, 120 x 120 x 100 bins. In both cases, only delestages and soft hand, punch downs. Post-fermentative maceration of at least one week. Complete malolactic fermentation.

REST TIME IN BARRELS:

100% of the wine goes through a 12 months aging in 500L French oak barrels, 15% new.

2021	93 pts.	Descor ChadOS			
2020	93 pts.	JAMESSUCKLING.COM	94 pts.	Descor ChadOS	93 pts. Tim Atkin
2019	93 pts.	JAMESSUCKLING.COM	94 pts.	Descor ChadOS	16,5 pts. Jancis Robinson
2018	93 pts.	JAMESSUCKLING.COM			91 pts. vinous