



Sub OCTAVA bassa

Sensuality that is reminiscent of the richness of the low registers

Born of two creators motivated by interlaced passions:

Marcelo Pelleriti, winemaker and musician

Pedro Aznar, musician and sommelier.

MALBEC 100%

VINEYARD LOCATION

Tunuyán, Valle de Uco/Uco Valley, Mendoza.

ALTITUDE

1100 meters above sea level. (3,600 ft)

SOIL

Loamy sandy soil of alluvial origin, with an increased proportion of gravel in the subsoil.

HARVEST

By hand in small plastic 12kg containers.

SELECTION

Double selection table and vibrating belt system.

VINIFICATION

Microvinification system in 225 liter French barrels. Cold maceration at 8o C during 10 to 15 days. Barrel rotation and pigage by hand.

AGING

16 months in French barrels, 6 months bottle aging.

TEMPERATURE

Serve between 14-16° C (57-61°F)

WINEMAKER

Marcelo Pelleriti | Pedro Aznar



HARVEST
2014

94
POINTS

JAMESSUCKLING.COM

91
POINTS



SILVER



HARVEST
2013

97
POINTS

JAMESSUCKLING.COM

HARVEST
2012

90
POINTS

Tim
Atkin

