

Marcelo Pelleriti

SELECTION

CAMPO DE LOS ANDES

Selections that reflect the essence of the vineyard.

BLEND

85% MALBEC

15% SYRAH



VINEYARD LOCATION

Campo de Los Andes. Valle de Uco, Mendoza. 1000 masl (3,200 ft)

SOIL

Alluvial, loam soils with calcareous deposits

HARVEST

Hand-picking using small 12kg plastic boxes.

SELECTION

Double moving belt system and vibrating sorting table.

WINE-MAKING METHOD

Micro-winemaking method in 225 liters French

oak barrels. 10-15 day, 8°C cold maceration. Barrels rotation and hand pigeage.

AGING

16-22 months in French oak barrels, 45% new, 55% second and third use 18-month bottle storage.

TASTING NOTES

Bright, deep red in color, with violet sparkles. On the nose, this blend displays great aromatic complexity, with notes of red fruit, such as plums, and subtle spicy aromas. Round, velvety tannins on the palate. Balanced and persistent.

SERVING TEMPERATURE

Serve between 14° - 16°C (57 - 61°F)

DIRECTOR & WINEMAKER Marcelo Pelleriti

Harvest 2014

95
POINTS

JAMESSUCKLING.COM 