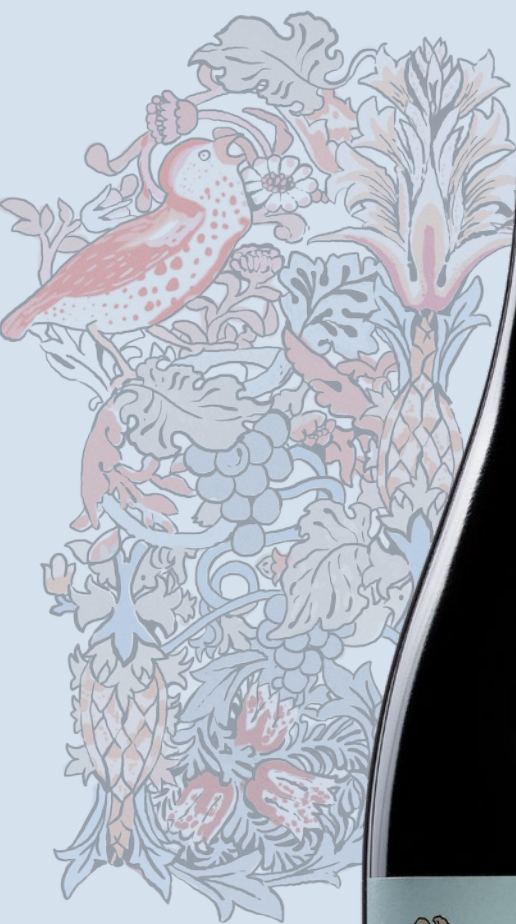




MALBEC 2025

These wines were born in 2020 with the idea of seeking out uncommon grapes and challenging the methods of winemaking.

Moving away from our university training, we set out on a path towards a more spontaneous and natural oenology. We use the properties of lees, skins (whites in skin contact), stems (reds without sulphites) and natural acidity to protect the wines and accompany them as they age.

Each of these wines is an invitation to a short journey, an inner journey that will take you to the Uco Valley through its particular winemaking.

Variety: 100% malbec

Appellation: Uco Valley. The grapes come from vineyards in Gualtallary and Altamira.

Harvest and winemaking: Harvested during the first week of March. The grapes ferment without sulphites but with 10% stems, in concrete vats. Maceration lasts 25 days. The wine is then racked and the skins are pressed. It is aged for six months in concrete vats before bottling, with a light sulphite adjustment.

Vineyard age: Between 20 and 30 years old

Yield: 6.5 tons per hectare

First vintage: 2020