



LA GARRIGUE 2023

Cuvées spéciales is a series of very special batches, made using special winemaking techniques, such as skin contact, barrel fermentation, use of indigenous lees as a natural input, and more.

Variety: 100% bonarda

Apellation: This bonarda pergola, perching at 1000 m high, in a low part of the prestigious Los Chacayes GI, is immersed in autochthonous flora, surrounded by eucalyptus. This vegetation emanates aromatic particles which, with a little help from the wind, stick to the bloom of the grapes, that white, gauzy veil that covers grape skins, bringing flora perfumes to our wine.

Harvest and winemaking: We have selected a patch inside a parcel, delimited by more austere and poor soils. Fermentation in concrete eggs. 12 month aging in second passage Boutes oak barrels. All the expression of the Chacayes terroir and flora converge in this bonarda.

Vineyard age: 25 years old

Yield: 7 tons per hectare

First vintage: 2021