



Las VERTIENTES

BLEND RESERVE



IN THE VINEYARD

Varietal: 40% Malbec, 45% Bonarda, 8% Cabernet

Sauvignon, 7% Cabernet Franc

Origin: Agrelo

Altitude of the Vineyard: 1,000 meters above sea level.

Density: 7,200 plants per hectare

Production: 2 plants per bottle

Harvest Method: Manual

Vineyard Management: Organic cultivation. Drip irrigation

Selection Method: Double manual selection

HARVEST

The season started with hot days and some rainfall in January, which, together with the perfect natural acidity of the grapes, were taken into consideration to determine the optimum moment to harvest, resulting in a good balance between the quality and health of the grapes.

IN THE WINERY

Harvest Time: Second half of March 2020

Maceration: Prefermentative for 5 days

Winery Reception: Received in 18 kg boxes

Alcoholic Fermentation: Separate alcoholic fermentation for 24 days with indigenous yeasts in concrete and stainless-steel tanks

Aging: Aged in second and third-use French oak barrels for 12 months

Bottling: End of August 2021

Total Production: 500 cases

Winemaker: Angelina Yañez

TASTING NOTES

Bright violet color. Delicate nose, with aromas of blackberries and spices. Ripe and balanced tannins, long finish.