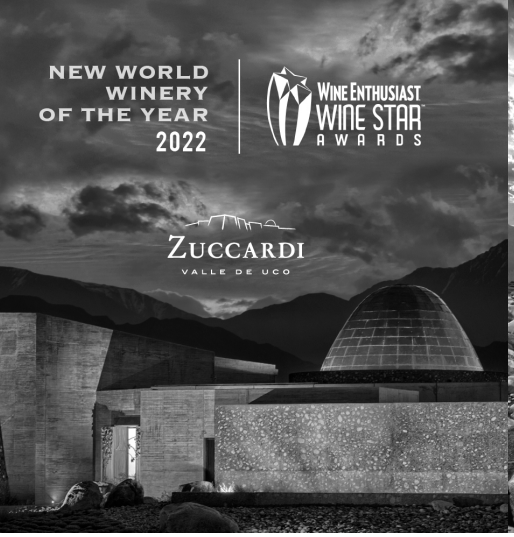






Aluvional is our search for expressing the particular identity of different sites of the Uco Valley. What is it that makes our places so different but similar at the same time? The Andes Mountains, an inexhaustible source of richness and diversity. When we started exploring the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils. They are alluvial soils, originated over millions of years ago by alluviums that, through the overwhelming force of the water flowing down the mountains, transported all the rocks, sediments, and minerals on which our vines grow today. This is how we find different places at the foot of the mountain range, with an enormous diversity of landscapes, soils, climates, people, cultures, and histories. Our challenge is to reveal that identity with transparency, and that is why we chose Malbec as a vehicle of expression.



UPC# 0 89832 92068 7
6pk | 750ml

SCAN FOR MORE INFO

Aluvional Gualtallary 2021

WINE DATA:

GRAPE COMPOSITION: 100% Malbec

APPELLATION: Gualtallary, Tupungato, Valle de Uco, Mendoza. 1300 - 1385 m | 4265 - 4544 ft

At the foot of the Frontal Mountain Range, at an altitude of 1,360 meters, this area of Gualtallary that we know as "Monasterio" has a temperate and arid climate: a true high-altitude desert. Located in the small valley at the foot of the Jaboncillo Hills, the slopes and ravines enclose a landscape rich in thorny bushes, desert trees, and jarilla herbs, that grow alongside Malbec vines. For this wine, we selected the parcels most rich in caliche and stones covered in calcareous material.

HARVEST: The 2021 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging on record. The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality.

VINIFICATION: Movement of the grapes by gravity, fermentation in concrete vessels with native yeasts. Aged in concrete vessels.

ALTITUDE: 4,265-4522 ft above sea level
SOIL TYPE: Alluvial, with gravel covered with calcium carbonate at a shallow depth, caliche and calcareous sands.
ALCOHOL: 14% | TOTAL ACIDITY: 5.7 g/l | PH: 3.69

TASTING NOTES:

The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR
LAURA PRINCIPIANO, HEAD WINEMAKER

WINESELLERS LIMITED EST. 1977

www.winesellersltd.com | @WinesellersLtd | 847.647.1100