



Following Bordeaux tradition, Colección is our "Second Label" after our Grand Vin. Colección is similar to Grand Vin but less concentrated and with less ageing potential and is therefore friendlier to drink young. In this blend you can taste the concentration and intensity of a Mendoza wine along with the elegance and finesse of a Bordeaux-blend.



Technical Data

Malbec 58%, Merlot 22%, Syrah 9%, Cab Sauv 7%, Petit Verdot 4%,

Location: Uco Valley, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol: 14,8%

Acidity: 5,1 g/L

Residual Sugar: 1.98g/L

pH: 3.72

Dry Extract: 31,5 g/L

Production: 60.000 bottles

Vintage Characteristics

The 2021-2022 season was full of surprises with late spring frosts, frequent rains in March and April, and a thermal amplitude higher than usual. Nevertheless, the Uco Valley showed less damage than other areas of Mendoza, with no humidity problems or cryptogamic diseases. These climatic inconstancies led to a harvest of outstanding quality, although we had a decrease in quantity compared to previous years. Temperatures were above average during summer and the ripening period, and, with well-timed and intense rains prior harvest, gave extraordinary conditions for recovering a better yield and for a good phenolic maturing which turned this campaign into a great quality vintage.

Vineyards

Total area: 65 hectares.

Area in production: 55 hectares.

Altitude: 1000 meters above sea level.

Plantation density: 5500 plants per hectare in vertical trellising system.

Yield: 7000 kg per hectare.

Harvest: manual in 12 kg boxes.

Wine-Making

After grapes are manually sorted twice, vats are filled by gravity and the maceration process begins. This process consists of three stages: cold maceration (7 days at 8°C); ferment maceration (10 to 15 days at 72°F); and post ferment maceration for about 10 days. The fermentation is conducted by the indigenous yeasts from the vineyard.

Malolactic fermentation: 100%

Aging: French oak barrels for 12 months.