

CUVEE NATURE 2025

Pure expression of the grape

Wine to accompany meals but also ideal for aperitifs, snacks or to be enjoyed "all night" in wine bars... here, there and at all latitudes.



Technical Data

Varietal composition

50% Malbec, 40% Merlot and 10% Syrah

Location

Valle de Uco, Vista Flores, Tunuyán, Mendoza, Argentina.

Alcohol	Acidity	Residual Sugar	pH	Production
14,5%	5.35g/L	1.8g/L	3.76	12.184 Botellas

Vintage Characteristics 2025

Spring 2024 began with normal conditions, but from November until the harvest ended in April 2025, we experienced average maximum temperatures lower than historical averages, and the recorded minimum temperatures exceeded historical averages, resulting in a smaller-than-usual thermal amplitude in this region. Precipitation was below average. These two factors led to early ripening. To preserve the quality and quantity of polyphenolic compounds, we were very careful and prudent with leaf removal, paying special attention to concentrations and the optimal harvest timing, which, by the way, was two weeks earlier than usual. In conclusion, through diligent work and control, we achieved a very good harvest in both quality and quantity.

Vineyards

Altitude	Total area	Area in production
1000 m.a.s.l.	65 hectares	55 hectares
Harvest	Yield	Plantation density
Manual in 12 Kg boxes	7.000 Kg per hectare	5.500 plants per hectare in vertical trellising system

Wine-Making

In accordance with our organic and biodynamic practices, our wines are fermented with indigenous yeasts. In this Cuvée Nature, early harvest, shorter maceration and without barrel aging and 10% carbonic maceration to achieve a natural, fruity and easy to drink wine. No added sulfites.