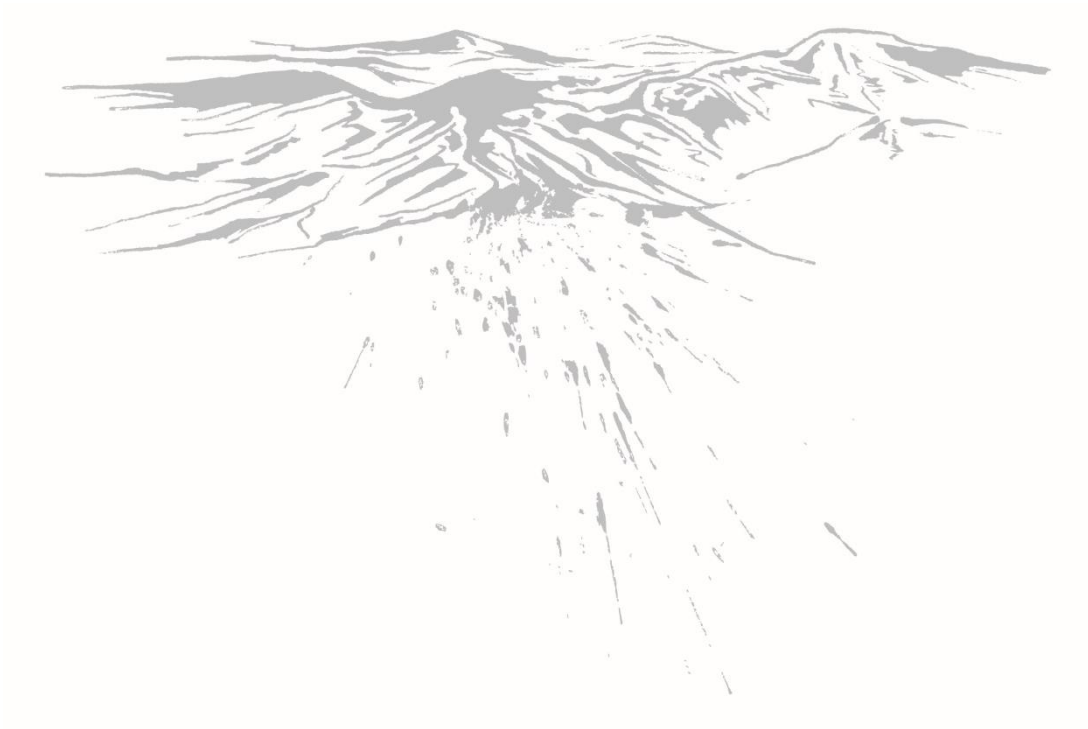




ALUVIONAL SAN PABLO 2021

*IG San Pablo, Tunuyán, Valle de Uco, Mendoza.
1400 m | 4593 ft*



PARAJE WINES

Aluvional is our search for expressing the particular identity of different spots 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.

Sebastián Zuccardi



ALUVIONAL SAN PABLO 2021

ORIGIN

IG San Pablo, Tunuyán, Valle de Uco, Mendoza.

1400 msl- 4593 ft

PLACE

Located at 1400 meters above sea level and just 700 meters from the mountainous front, this location in San Pablo has a cold and extreme climate. Its landscape is rich with trees and streams, forming a true oasis at the foothills. Its alluvial soils originated from Las Tunas river, featuring a layer of medium-sized gravel covered with calcareous material starting at 80 cm deep.

HARVEST

The 2021 vintage was excellent. With cool and humid weather, the grape clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and great tannin structure. Our meticulous work of parcel separation and soil types for harvesting allowed us to harvest every corner of our vineyards at the perfect moment, showcasing the great diversity that characterizes the Uco Valley.

VINIFICATION

Grape movement by gravity, fermentation in concrete tanks with native yeasts. Aging in concrete tanks.

COMPOSITION

GRAPE: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,89 g/l

PH: 3,65

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker