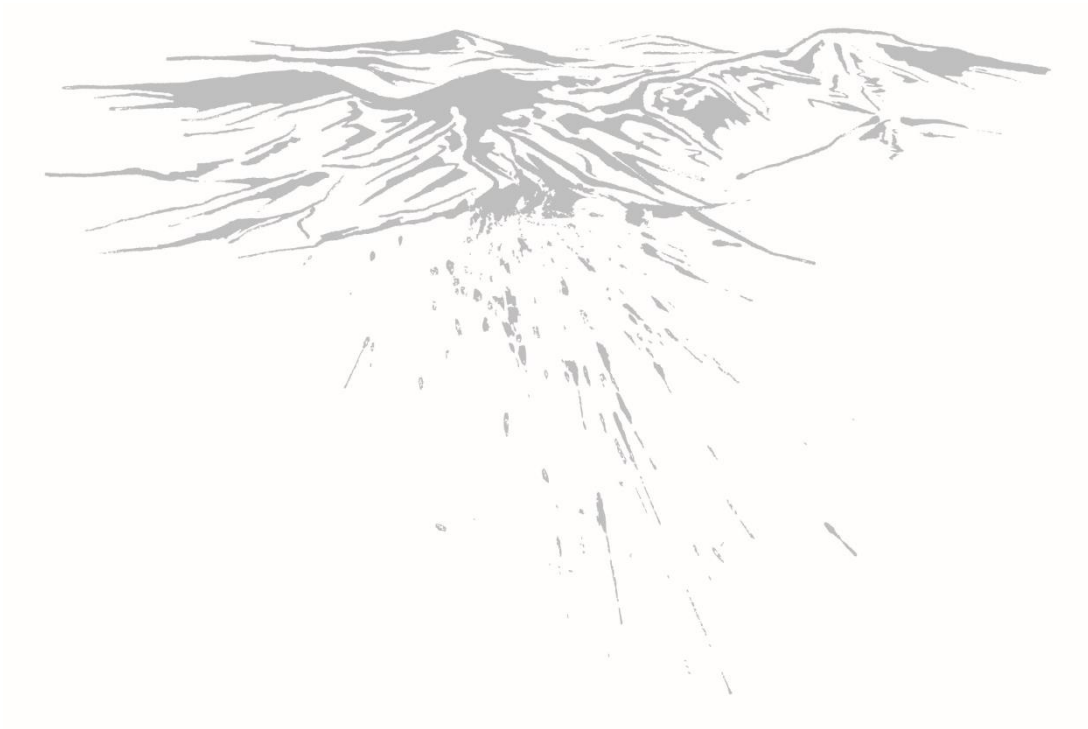




ALUVIONAL SAN PABLO 2022

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 2022

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 2022 harvest season will surely be remembered as a cool and greatly balanced one, proving itself to be perhaps one of the most challenging and surprising seasons within the last ten years when it came to decoding and understanding the laws of nature. A season marked by multiple climate milestones that allowed for ample room for ripeness across our vineyards, which we, as winegrowers, used to our advantage through both patience and dedication.

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: 6,1 g/l

PH: 3,63

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker