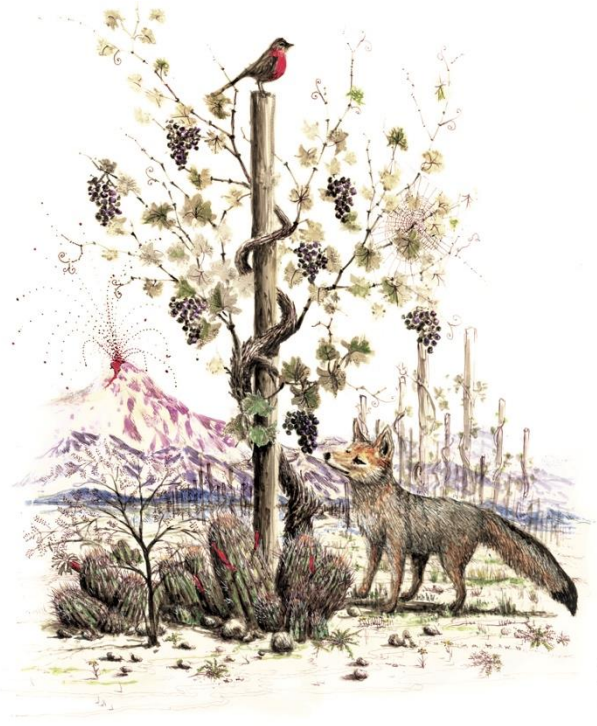




FINCA LAS CERRILLADAS 2022

*Finca Las Cerrilladas, Gualtallary, Tupungato
Valle de Uco, Mendoza. 1360 m | 4462 ft.*



FINCA | SINGLE VINEYARD WINES

With years of research and experience we gained in other areas of the Uco Valley, we decided to plant our first vineyards in Gualtallary, in the area known as Gualtallary Monasterio.

Finca Las Cerrilladas, is located at an altitude of 1,360 meters, at the foot of the Jaboncillo Hills, called “*cerrilladas*” (hence its name).

It is a vineyard of parcels, where each one accompanies the diversity of the calcareous soils

and is surrounded by native vegetation from the area.

We have divided the vineyard into 30 plots with different types of soils, aspects and sun exposure, and distinct methods of cultivation. Each lot was vinified separately, to then develop the wine through a blend that best represents the identity of this vineyard.

This Finca wine is 100% Malbec with a great sense of place.

Sebastián Zuccardi



FINCA LAS CERRILLADAS 2023

ORIGIN

Finca Las Cerrilladas, Gualtallary, Tupungato, Valle de Uco, Mendoza. 1360 m | 4462 ft.

THE PLACE

This vineyard is planted at an altitude of 1360 meters | 4462 feet, at the foot of the Jaboncillo hills, called *cerrilladas*, in the paraje of Gualtallary that we know as "Monasterio." It is the result of our search for synthesis between the vineyard and the landscape. Its 30 parcels, surrounded by native vegetation of the area, respect the richness of the topography and soil types of this place, where caliche and gravel covered in calcareous material abound, amongst an authentic mountain desert climate.

HARVEST

The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

The wines show great purity and transparency, with vibrant acidity and an enormous complexity of aromas.

VINIFICATION

Manual harvest with selection of bunches. Filling of vessels by gravity. Fermentation with native yeasts in concrete vessels. Aging in concrete vessels.

COMPOSITION

VARIETY: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 6,1 g/l

PH: 3,66



Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker