

1000

THE PLEDGE



MENDOZA
VINEYARDS

OUR 1.000 METERS ABOVE SEA
LEVEL UNDERTAKING



VINEYARDS

Altamira (San Carlos), Gualtallary (Tupungato), Zapata (Tupungato), La Consulta (San Carlos), Alto Agrelo (Luján de Cuyo)

SOIL

Altamira: the composition of the soil varies with the presence of sand, silt, stone and calcium carbonate.

Gualtallary: alluvial, poor, stony and with a significant presence of calcium carbonate and sand.

Zapata: mainly rocky and clayey distinguished zone.

La Consulta: Located at the end of an alluvial cone, it results in a very heterogeneous soil, mainly sandy with round rocks on the surface.

Alto Agrelo: located at the end of an alluvial cone results in a very heterogeneous soil, mainly sandy with round rocks on the surface.

CRIMATE

All areas share a similar alluvial regime around 250mm per year. The thermal amplitude is 20 °C.

WINEMAKING

The grapes from the different areas are fermented separately in stainless steel tanks at 25 °C with indigenous yeasts. Constant pump-overs are maintained during and after the fermentation to promote extraction.

3 "delestages" are carried out throughout the process, and one post-fermentation maceration that lasts until dig out is decided by tasting. Then malolactic fermentation is carried out in stainless steel tanks. The wines are blended and stored in barrels.

TASTING NOTES

Fresh, compact. A layer of acid red fruits is perceived, and another of herbs such as mint, thyme. The mouth is slightly acidic, and thus reinforces the freshness. Wine of great structure. All that's left is a pleasant vanilla, coconut and some spices aftertaste given by its stage in oak.

Winemakers