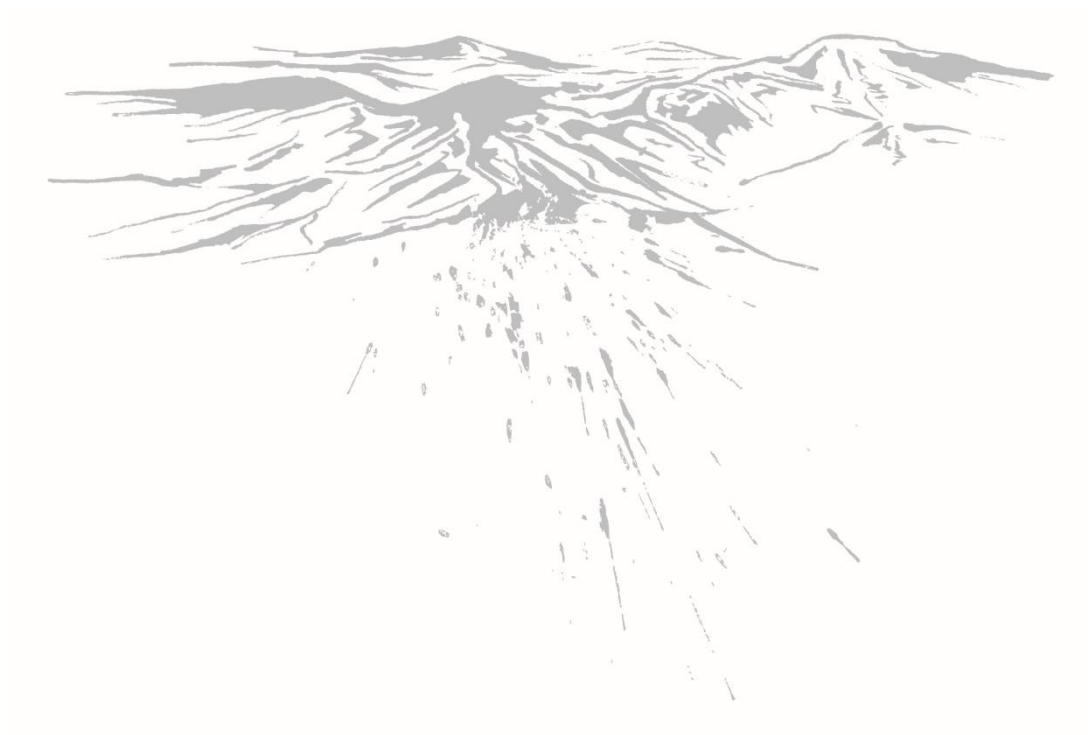




ALUVIONAL GUALTALLARY 2019

Gualtallary, Tupungato, Valle de Uco, Mendoza.
1300 - 1385 m | 4265 - 4544 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 GUALTALLARY 2019

ORIGIN

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THE PLACE

At the foot of the Frontal Mountain Range, at an altitude of 1,360 meters, this area of Gualtallary that we know as “Monasterio” has a temperate and arid climate: a true high-altitude desert. Located in the small valley at the foot of the Jaboncillo Hills, the slopes and ravines enclose a landscape rich in thorny bushes, desert trees, and jarilla herbs, that grow alongside Malbec vines. For this wine, we selected the parcels most rich in caliche and stones covered in calcareous material.

HARVEST

2019 was an exceptional harvest, fresh and dry. With temperatures that were below the average and a great thermal amplitude. The climatic conditions gave us very good natural acidity, very well-structured tannins, excellent fruit and not overripe.

VINIFICATION

Movement of the grapes by gravity, fermentation in concrete vessels with native yeasts. Aged in concrete vessels.

COMPOSITION

VARIETY: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,8 g/l

PH: 3,64

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker