



VITIS AMPHORE

Soil: Clay and limestone

Yield: 45 hl / ha

Grape variety: 100% MALBEC

Area: 1 hectare

Production: 2 000 bottles

Average vine age: 50 years

Planting density: 6,200 vines / ha

Vineyard management: Double Guyot

Harvest: Manual harvest

Vinification: The vinification is done in Amphora, preserving the purity of expression of the grape Malbec and the terroirs, without alteration.

Thermal inertia: a stable and generally cool temperature is maintained within the amphora. The wine evolves slowly within the amphora, which favours the synthesis of fresh and fruity aromas. There is a constant suspension of the fluid, which allows the extraction of complexity, roundness and fatness. The porosity of the amphora, which allows air to circulate, and promotes gas exchange between the wine and the air. This has the effect of softening the tannins of the wine, which makes the wine more supple.

Aging: 18 months

Tasting Note

Intense dark red color with violet hues. This wine expresses layered earth and herbal characters interwoven with flavors of juicy raspberry and black cherry. Full-bodied and smooth with a long finish and a distinctive mineral texture that translates the texture of the unique soils of the vineyard. A wine of great structure and balance.

Keep
10 years

Temperature
18 °

Alcohol by Volume
14,5 °

