

AMERI

Gualtallary Single Vineyard



Varietal	Vintage	Alcohol	Acidity/pH	Residual sugar
Red Blend 60% Malbec 20% Cabernet Sauvignon 10% Syrah 10% Merlot	2018	15%	5.85/3.63	2,5

Winemaking

Manual harvest by end of April. Careful hand selection of the cluster and grapes. Cold maceration at 10°C for 96hs. Fermentation with selected yeast at a maximum temperature between 25°C and 28°C for 14 days and 20 days of maceration. 100% Malolactic. Aged in French oak for 12 months.

Tasting Notes

Deep violet color. Pronounced red and black fruit aromas. Fig, raisin and black pepper notes. Full bodied palate with velvety tannins and long finish.

Vineyards

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.

Singe parcel varieties in two different types of soils: Sandy with presence of stone and sandy loam with calcareous inlays and presence of stone up to 70 cm.

Rodrigo Serrano
WINEMAKER