

AWARDS



# INSÓLITO

TANNAT 2018



## HARVEST

Hand-picked - March 27, 2018



## PRODUCTION

2300 bottles



## ENOLOGIST

Delfina Pontaroli



## ALCOHOL

14,02 % v/v

## pH

3,9

## TOTAL ACIDITY

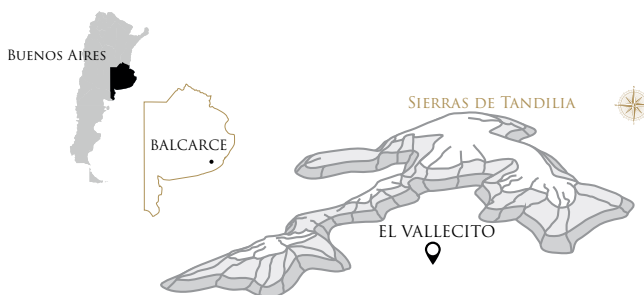
6,03 g/l

## VINIFICATION

After cold soaking for 72 hours, grapes are fermented in first-fill oak barrels using selected and native yeasts. The wine is aged for 28 months in French oak barrels (60% first-fill and 40% second-fill), undergoing natural malolactic fermentation.

## VINEYARD

El Vallecito was planted in 2013 on limestone soils at 377-450 feet and is surrounded by the Tandilia mountain range, a 2200 million-year-old formation. The high rainfall levels in the area throughout the vine growth cycle, combined with temperatures ranging from 84 °F (29 °C) during the day to 57 °F (14 °C) at night, provide ideal conditions for the development of red and white strains.



## TASTING NOTES

**Sight:** Deep purple color.

**Smell :** Aromas of black fruit, such as black and blueberries, sour cherries, and blackcurrant. Mushroom and undergrowth aromas, with mineral notes reminiscent of graphite and wet stone. Chocolate, cacao, vanilla, tobacco, and leather.

**Taste:** Notable structure and ripe tannins in the mouth. A long, complex, and well-balanced wine.