

# INSÓLITO

TANNAT 2019



## HARVEST

Hand-picked- March 27, 2019



## PRODUCTION

1700 bottles



## WINEMAKER

Delfina Pontaroli



## ALCOHOL

14,4 % v/v

## pH

3,82

## TOTAL ACIDITY

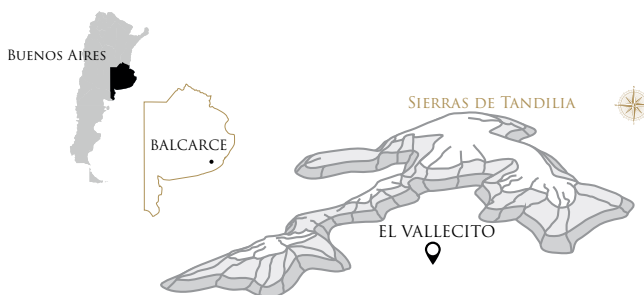
6,6 g/l

## 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, tobacco, smoky notes, chocolate, and dried plums.

**Taste:** In the mouth, it has present but velvety tannins, tamed by the extended aging in first, second, and third-use oak barrels.