

## 2021 GRENACHE - SYRAH - MOURVEDRE



Dark ruby in color, this vintage showcases an intricate blend of red berries, cherries, and a touch of bell pepper, enhanced by black pepper spice. French oak maturation weaves in smoky, tobacco, and cocoa nuances. A lively palate with fresh herbal notes and bright acidity gives way to a velvety, persistent finish with hints of roasted coffee.

VARIETALS	34% Grenache, 33% Syrah, 33% Mourvedre
REGION	Los Chacayes, Uco Valley, Mendoza, Argentina
ELEVATION	1,100 m / 3,600 ft above sea level
HARVEST METHOD	Hand-harvested
ANALYTICS	Alcohol: 13.7% Acidity: 7.09 g/l
WINEMAKING	Passed through two hand-sorting tables, first as whole clusters and then as single berries after destemming. Cold soak and fermentation in stainless steel tanks. Manual punch downs enhanced the wine's extraction. Malolactic fermentation in Frenck oak barrels.
AGING	18 months in second use French oak barrels
PRODUCTION	150 bottles Bottled December 30, 2022