

TUPUNGATO



MAGNA MONTIS

Vino de Montaña

MALBEC

VALLE DE UCO - MENDOZA - ARGENTINA

Stats

Grapes: 100% Malbec
Vineyard: Gualtallary (Tupungato)
Vine Age: 21-years-old
Soil Type: Deep alluvial soils with limestone and calcium carbonate
Viticulture: Sustainable
Fermentation: Native - stainless-steel (20% whole-cluster)
Skin Contact: 25 days
Aging: 1 year in neutral French oak
Alcohol: 13%
pH: 3.6
Total Acidity: 5.7 g/L
Total SO2: 70 ppm
Total Production: 300 cases
UPC: 0724751034120

Magna Montis

2023

'TUPUNGATO'

Malbec | Valle de Uco - Argentina



NATURAL

About

With this wine, Martin wanted to showcase the vibrant, fresh, and fruit driven side of Malbec. The fruit is grown at 3800 feet in Tupungato, one of the biggest departments in the Uco Valley with a diverse array of alluvial soils, crossed by many rivers and river beds. Wines from Tupungato tend to have very expressive aromas because of the sun exposure, and yet they are lighter bodied with much more skin and bone than muscle with an austere mid palate, depending on the soil composition.

Grapes are hand picked and then brought into the cellar for spontaneous fermentation after a cold soak. About 80% of the grapes are de-stemmed and sent to stainless, along with the remaining 20% whole clusters. Fermentation takes 25 days, with one soft punch down per day. When alcoholic fermentation is complete, the wine is pressed off the skins and sent to old oak barrels for one year of aging. It is gently fined and filtered to preserve freshness and bottled with 70 ppm sulfur.

Tasting Notes

A nose full of plums, cherries, and violet, the latter of which is typical of the Uco Valley region. On the palate, it's very juicy with a nice grip and plenty of tension and verve. The finish is long and elegant.