



ALFIL

TINTO 2022

FINCA LOS DRAGONES
SAN JUAN | ARGENTINA

Los Dragones

2022

'ALFIL' TINTO

Valle de Calingasta - Argentina



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 95% Bonarda - Torrontés 5%

Vineyard: Finca Maggio (Paraje Hilario)

Vine Age: Average: 80-years-old

Soil Type: Alluvial and colluvial (fine material and metamorphic stones)

Viticulture: Practicing organic

Fermentation: Native — concrete egg (50% whole cluster cofermentation)

Skin Contact: 30 days

Aging: 10 months in concrete eggs

Alcohol: 13.4%

pH: 3.4

Total Acidity: 6.6 g/L

Total SO2: 40 ppm

Total Production: 208 cases

Reviews

Vinous | 90 points

About

The 'Alfil' line focuses on old vines from the most charming zone of Calingasta, Paraje Hilario, in the San Juan province of Argentina. The Calingasta Valley is an 80-mile-long stretch of land between two Andean mountain ranges. Hilario, which lies near the middle of the valley on the eastern side of the Los Patos River, is known for its old vines and wines with zippy acidity. This area has an intense diurnal shift, often ranging more than twenty degrees Fahrenheit from day to night. The vineyard at Finca Maggio was planted over 80 years ago in colluvial soils and is trained in a 'parral' (pergola) high-wire training system where the fruit hangs beneath the horizontal canopy. The advantages of the pergola system are that the grapes receive much needed shade in the intensely sunny, high-altitude climate where sunburn is a real concern. The name 'Alfil' means 'bishop' in English and refers to the eponymous Andean mountain peak where Andrés spent many nights playing chess in campfire light with his mountaineering friend, Pancho Bugallo, the winemaker at El Montañista.

Tasting Notes

This wine is ruby colored with clear edges. The nose evokes blackberries and mushrooms, and these savory notes are echoed on the palate. The acidity is high, with very drying tannins and an oregano-crusting finish.

