

## Los Dragones

2022

# 'MAIDA' MALBEC

Valle de Calingasta - Argentina



NATURAL



VEGAN



### Stats

**Grapes:** 100% Malbec

**Vineyard:** Finca Basin (Paraje Sorocayense)

**Vine Age:** 10-years-old

**Soil Type:** Alluvial (carbonated clay and sand)

**Viticulture:** Sustainable

**Fermentation:** Native — concrete (100% whole berry)

**Skin Contact:** 30 days

**Aging:** 10 months in concrete

**Alcohol:** 14.6%

**pH:** 3.6

**Total Acidity:** 6 g/L

**Total SO2:** 30 ppm

**Total Production:** 383 cases

### Reviews

Vinous | 92 points

### About

Exploring is in Andrés' very nature, and he launched his Maida line as an experimental project where he can play around with different regions, grape varieties, harvesting times, and winemaking methods. The Malbec fruit comes from Finca Basin, in the Sorocayense sub zone of the Calingasta Valley, located just south of Hilario on the eastern side of the Los Patos River. Sorocayense is a much younger winegrowing sub zone than Hilario (the source of fruit for the 'Alfil' range), though the quality of fruit coming off these younger vines is very promising. The vines are trained in vertical shoot positioning and grow in brown-ish red clay and sand soils. The name 'Maida' refers to a mountain peak near both the 'Alfil' and 'Los Dragones' peaks in the Andes.

The grapes were hand harvested and brought back to the cellar for spontaneous in a concrete egg with 100% whole berries. After 30 days, the skins were pressed and the wine was sent back to concrete. After 10 months, the wine was racked to tank and bottled, unfiltered and unfiltered, with just 30 ppm sulfur.

### Tasting Notes

Deep ruby with an indigo violet rim. Potting soil, plum, and mocha waft from the glass, while the mouth evokes citrus rind and raspberry. There is a suppleness of fruit matched by freshness of acid, like the yin-yang of hot, sunny days and cold nights.

