

Los Dragones

2021

'MAIDA' TINTO DE CORTE

Red Blend | Valle de Calingasta - Argentina



NATURAL



VEGAN



Stats

Grapes: 50% Malbec - 45% Bonarda - 5% Torrontés

Vineyard: Sorocayense (Malbec) - Paraje Hilario (Bonarda and Torrontés)

Vine Age: 10-years-old (Malbec) - 80-years-old (Bonarda and Torrontés)

Soil Type: Carbonated clay and sand (Malbec) - colluvial with fine material (Bonarda and Torrontés)

Viticulture: Sustainable

Fermentation: Native — concrete (75% whole berry, 25% whole cluster)

Skin Contact: 30 days

Aging: 10 months in concrete

Alcohol: 14.5%

pH: 3.5

Total Acidity: 5.8 g/L

Total SO2: 38 ppm

Total Production: 375 cases

Reviews

Vinous | 93 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. 'de Corte' wines are blends of at least two varieties. In this case, Andrés chose to work with Malbec from Sorocayense (the same fruit that goes into the 'Maida' Malbec) and old-vine Bonarda and Torrontés from Paraje Hilario that both go into the 'Alfil' range. As for the name, Maida, it refers to a mountain peak near both the Alfil and Los Dragones peaks in the Andes, a nod to Andrés' mountaineering passion.

The grapes were hand harvested and brought back to the cellar for spontaneous in a concrete egg with 75% whole berries and 25% whole cluster. 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, unfinned and unfiltered, with just 30 ppm sulfur.

Tasting Notes

Dark ruby. On the nose, there is an intriguing blend of Thai basil, blackberry juice, black pepper, and freshly smashed raspberries. The mouth is wide, with chalky, drying tannins, and a whirl of baking spices like nutmeg and cloves. The finish is minty fresh.

