

Los Dragones

2021

MALBEC

Valle de Calingasta - Argentina


NATURAL


VEGAN

Stats

Grapes: 100% Malbec
Vineyard: Finca Basin (Sorocayense) - Finca Olivares (Barreal)
Vine Age: 10-years-old
Soil Type: Extremely stony alluvial soils
Viticulture: Sustainable
Fermentation: Native — concrete egg (100% de-stemmed)
Skin Contact: 40 days
Aging: 10 months in concrete vessels (90%) and old French oak barrels (10%)
Alcohol: 14.6%
pH: 3.4
Total Acidity: 6 g/L
Total SO2: 70 ppm
Total Production: 1,000 cases

Reviews

Vinous | 93 points

About

The Los Dragones label is the flagship range for Andrés' eponymous wine project. In this range, he seeks to showcase a selection of varieties and vineyards from throughout the Calingasta Valley, and the aim is to bottle precisely what he feels when he tastes each variety when walking through their vineyards. The Los Dragones Malbec comes from two vineyards along the southern portion of the valley, Finca Basin in Sorocayense and Finca Olivares in Barreal. The aim with this wine was to show the character and elegance of mountain wines, with a smooth mouthfeel and an austere and powerful fruity, floral and mineral profile.

The grapes were hand harvested and brought back to the cellar for spontaneous fermentation in concrete eggs. After about 40 days, the skins were pressed and the wine was sent to a mix of 90% concrete (10 & 20 hL eggs and 30 hL square) and 10% old French oak (225 and 500 liter barrels). After 10 months of aging, the batches were blended in tank and bottled without fining or filtering and just a small dosage of sulfur.

Tasting Notes

Inky purple. On the nose, there are scents of pencil shavings, graham crackers, and blackberry. The mouth is smooth, with a mineral, fresh, and zingy profile that goes on for ages.