



PRODUCED AND BOTTLED BY: VINOS TOSCA FOR
CASA LA MONEDA, ARGENTINA. D.O.P. 14-2018
Now
www.paso-a-paso.com
UNFILTERED WINE
ALC: 14.1% (28.2°) 750ml

Paso a Paso

2021

MALBEC

Valle de Uco - Argentina



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Malbec
Vineyard: Palumbo (El Peral, Tupungato)
Vine Age: 21-years-old
Soil Type: Sandy loam
Viticulture: Certified organic
Fermentation: Native — concrete vats (30% whole cluster)
Skin Contact: 11 days
Aging: 9 months in concrete vats
Alcohol: 14.1%
pH: 3.74
Total Acidity: 5.2 g/L
Total SO2: 56 ppm
Total Production: 833 cases
UPC: 7798395160029

About

The 'Vino de Garage' line from Paso a Paso is a reference to the good ole' days when Norberto and Sebastián were making Malbec and Bonarda out of a friend's garage. They have made huge strides since those days, circa 2008; they now have their very own 'garage' (read: cellar) in El Peral, just outside the quaint town of Tupungato. The fruit for this wine comes from the Palumbo vineyard at 3,540 ft. whose soils are sandy loam of varying depths with a greater presence of rocks in certain areas. Here, vines only see about 7.8 inches of rain per year, leading to intensely concentrated fruit. Bonus: this wine is certified organic!

The grapes were manually harvested and brought back to the cellar for spontaneous fermentation with 30% whole-clusters in concrete vats. After 11 days, the grapes were pressed and the wine went back into the same vats. Nine months later, the wine was bottled, without fining and just a gentle cross-flow filtration and small dosage of sulfur.

Tasting Notes

Bright violet. Cheerful wine with notes of fresh red fruits, plums, blueberries, and cherries. On the broad palate there are hints of violets, spices, and herbs with broody, smoky undertones. Moderate tannins complement a long finish.