



# VueltoAlmundo

## TANNAT - MALBEC

### “Two vineyards two generatios”

VueltoAlmundo is a project carried out by two generations under the winery's responsibility. Both generations seek to express the family's everyday life at the winery through a bottle of wine where the tradition and experience of the third generation get mixed with the energy, dreams and ambitions of the youngest of the family.

The wines arise from the combination of grapes of the most ancient vineyards cultivated around the winery and the most new ones located on a hill 2km away.

Type of grape	50% Tannat	50% Malbec
Vineyards	San Francisco	Los Nogales.
Weather	Tempered with oceanic influence.	
	Average annual temperature of 17 °C.	
Soils	Clay loam of grate fertility and average depth, with a subsoil rich in calcium carbonate. The topography, high hill and middle of northeast exposure.	
Age of vineyards	23 years.	9 years.
Driv. system	Lyra	Single cordon
Yield per hectare	10.000 kg/ha	8.000 kg/ha
Harvest	Handpicked in 18kg cases.	
Winemaker	Enól. Marcelo Laitano	
Vinification	Classic in stainless steel tanks.	
Fermentation	10 Days.	12 Days.
Maceration	12 Days. « Pre - F.A. - Post »	15 Days.
Oak	Only Malbec - 6 month french oak	
Alcohol	13,0 % v/v	
Residual Sugar	1,8 gr/L	
Total acidity	3,5 gr/L H2SO4	
pH	3,62	
Aging in bottle	5 years,	
Presentation	Box 6x750 mL / box 12x750 mL	
Production	15.000 bottles.	

### TASTING NOTE

Glass	Intense ruby color with violet edges.
Nose	Smoky notes that reveal oak barrel and noticeable notes of raspberry and red fruits.
Palate	Balanced, heavy bodied. Reiterates red fruits.
Paring board.	Red meats, meat lasagna as well as charcuterie
Servic. temperature	17 °C