



PARCEL

PARCEL ALUVIA

2023

From an exclusive 2.4-hectare plot in Gualtallary (Uco Valley), comes Parcel Aluvia, a premium 100% Malbec that faithfully reflects the extreme mountain terroir. Cultivated using the bush vine system at 1350 meters above sea level, it offers aromas of black fruit, mineral notes like graphite, and hints of raspberry on the nose, while on the palate it is ample, balanced, and features firm tannins.

WINEMAKING

Winemaking takes place in small vats, using a microvinification approach for each plot. The grapes are hand-harvested and undergo a double manual selection (bunches and berries). They are then transferred to a fermentation room with a temperature below 20°C. There, alcoholic fermentation with native yeasts and malolactic fermentation occur. Finally, the wine is aged in French oak barrels (50% new) for 20 to 22 months.

Alcohol	14% vol.	Region	Finca Aluvia, Gualtallary, Tupungato, Valle de Uco, Mendoza
Acidity	5,77 g/l		
Residual Sugar	2 g/l	Variety	100% malbec
PH	3,79	Vintage	2023

HIGH ALTITUDE WINES



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