



CASA DE UCO - WINEMAKER'S BLEND 2018

A blend of possibilities. This wine is born from a selection of the best lots of wine in our winery, in order to make a one-of-a-kind wine that not only expresses the terroir, but also the versatility of each variety in their respective fermentation vessels. A blend of time and space. A blend between the fruit of harvests and the winemaker's creativity. This is the profound spirit of Casa de Uco: a passion for what makes us special.

VARIETAL BREAK DOWN: 60% Malbec 2017 | 10% Malbec 2018 | 4% Merlot 2017 | 15% Petit Verdot 2017 | 11% Cabernet Franc 2017

VINTAGE: 2018.

REGION: IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

ALTITUDE: 1,280 m.a.s.l.

HARVEST: Manual, in 18 kg. crates.

ELABORATION METHOD: Concrete egg and barrels.

AGING: Malbec 2017: concrete pools | Malbec 2018: stainless steel tank | Merlot 2017: new barrel for 24 months, after those month in a 4th-use barrel until blending. | Petit Verdot 2017: New French oak barrel for 12 months. | Cabernet Franc 2017: concrete egg, without any oak.

BOTTLING: February 2020.

PRODUCTION: 2,600 bottles.

WINEMAKER: Sebastian Bisole

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

ALCOHOL: 14.8 % vol.

TOTAL ACIDITY: 6 g/l.

PH: 3.75.

RESIDUAL SUGAR: 2.2 g/l.

TASTING NOTES:

Intense ruby color, in its aromas Malbec prevails, with its notes of violets and ripe red fruit, accompanied by slight aromas of vanilla and tobacco provided by the aging; behind are spicy and mineral notes that add complexity, along with those of bell peppers and Franc herbs. In the mouth, its entry is saline and smooth; its rough tannins from the Petit Verdot, its significant weight on the palate and its juicy and taut acidity combine to round off an intense but elegant red.