



A collaboration with leading Chilean winemaker Stefano Gandolini. A high altitude Malbec brings together Agustín Lanús's deep knowledge of the micro-terroirs of Argentina's Upper Calchaquí Valley with Stefano Gandolini's award-winning style of winemaking.

AGUAYO 2017

Malbec



GRAPE

100% Malbec



NUMBER OF BOTTLES

8,000 bottles.

VINTAGE: 2017

TERROIRS: Single two hectare vineyard located at 2,100 m.a.s.l. in Hualfín, Catamarca

Province, Argentina. Very deep and loose sandy-clay soils, ditch irrigation

from snow melt.

ELABORATION: Manually harvested, transported in boxes of 16 kg at night to

Cafayate, double selection table. Fermented in a stainless steel tank with selected yeast, 7 days of pre fermentation at 10°C, then inoculated with selected yeast. Malolactic fermentation made

naturally in used barrels.

AGING: Two years in barrels, then one year in bottles.

TASTING NOTES: Aguayo is an elegant example of a high altitude wine: complex

and fresh from the natural acidity found in grapes grown at elevation. An old world style wine with a long finish in the mouth, Aguayo evokes a sense of dried cherries and black currants, with rose

mosqueta floral notes and a soft mint finish.

WINEMAKER: Agustín Lanús DOM: Calchaquí Valley, Argentina.

ALC: 14,5% by Vol.

