



BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

100% TANNAT 2018

Harvest

Hand picked. March 27th, 2018.

Green cycle

2017-2018 season was characterized by a good hydric balance, with a lot of sunny days during the months of February and March, which allowed a proper phenolic ripeness in skins and seeds.

Yield

8,0 ton/ha

Maceration

Cold soak for 72 hours.

Alcoholic fermentation

Alcoholic fermentation in new french oak barrels.

Malolactic fermentation

Yes.

Aging

24 months in french barrels, 60% first use and 40% second use.

Bottling

October 2020



Alcohol

14,02

pH

3,9

Total acidity

6,03

WINE DESCRIPTION

In our rich in biodiversity and calcium carbonate soils, Tannat adds to its red and black fruit profile the mineral notes, typical from this kind of terroir. The combination of soil and climate allows to obtain both a concentrated and a kind wine, where tannins are appreciated to mature in harmony. The intense winds of this place naturally help to regulate the fruit set and number of berries per cluster, letting berries to ripen healthy, with a really good sun exposure.

TASTING NOTES

In sight, we find a limpid wine with an intense purple color. In the nose is a wine with black fruit aromas, such as black and blueberries, sour cherries and currants. We can also find mushrooms and forests notes, as well as minerals reminiscent of graphite and wet stone. Furthermore, the profile given by its extended wood contact is made present through the notes of chocolate, cocoa, vanilla, tobacco and leather. In the mouth, it's a wine of great structure and ripe tannins. Persistent, balanced and complex.