



BODEGA
PUERTA DEL ABRA
BALCARCE-ARGENTINA

INSÓLITO

100% TANNAT 2016

Harvest

Hand-harvested, March 30th

Growing Season

The 2015 – 2016 season presented a drier spring than usual. December showed the lowest precipitation in the last three years in the company of many sunny days with temperatures up to 34-36 °C (93.2 – 96.8 °F). February saw days of direct sunlight and, even though two heavy storms took place, there was little infiltration.

Yield

2 t/ha (0.81 t/ac)

Maceration

3 days cold soak. 22 days total maceration

Alcoholic Fermentation

Alcoholic fermentation with selected yeast in 500-liter stainless steel tanks

Malolactic Fermentation

Native lactic bacteria

Barrel Aging

10 months, 100% new medium-toasted French oak

Alcohol Proofing

15,27
December 2nd, 2017

pH

3,76

Total Acidity

7,02



WINE DESCRIPTION

Tannat's profile of red and black fruit is completed with mineral notes that are typical of our calcareous and biodiversity-rich soils. The combination of the soil and the climate grant a concentrated and kind wine in the mouth in which the tannins have matured smoothly. The strong winds of this location naturally regulate the fruit setting and the number of berries in each bunch, allowing grapes to ripen healthy and with good sun exposure.

TASTING NOTES

Intense cherry-red with ruby tones. The nose boasts complex aromas of fruit such as sour cherry, currant and blueberry with mineral notes on the back that remind of graphite and wet rock. Flavours of cocoa, vanilla and blond tobacco from its aging in French oak barrels. On the palate, there is good tension and firm tannins. Complex and persistent aftertaste.