

INFRAMUNDO NATURAL

BLEND

HARVEST: 2023

GRAPES: 65% Petit Verdot, 25% Malbec, 5% Cabernet Franc, 5% Charbono.

ORIGIN: Las Compuertas, Finca Victoria

WINEYARD ALTITUDE: 1050 m.a.s.l.

YEAR PLANTED: 2016, 1994, 2015, 2016 according to varieties.

DENSITY: 7200 to 9200 plants per hectare.

YIELD: 1 plant per bottle.

CONDUCTION: low trellis.

VINEYARD MANAGEMENT: organic with cover crops, mantle irrigation.

SOILS: a first deep silty loam horizon settled on a subsoil of boulders with granites and sandstones. Good drainage; maintains freshness.

WINEMAKING

HARVEST DATE: last week of March 2023.

HARVEST: manual.

RECEPTION AT THE WINERY: in boxes of 18 kilos. Double selection.

MACERATION: 4 days at 10° C in colored terracotta amphorae.

ALCOHOLIC FERMENTATION: with indigenous yeasts for 25 days at temperatures between 20° C, the skins are worked with twice daily pisonages.

ALCOHOLIC FERMENTATION: in amphorae at 18° C.

AGING: 6 months at the same amphorae.

BOTTLING: October 2022. This wine has not been stabilized, filtered or clarified. Vegan, organic, natural wine.

TOTAL PRODUCTION: 1200 bottles.

Alcohol: 14,5%

Total acidity: 4,68

Ph: 3,94

Residual sugar: 1,8

TASTING NOTES: Fresh boysenberries, dark cherries and a touch of blackberries. Fruity and super clean. Succulent, with sharp acidity and enough flesh flavor intensity and alcohol to support the acidity. Tense and pristine but pretty long. Petit verdot, malbec, carbono, and cabenet franc. Limited production. An extremely well – made wine with no added sulfites. Drink now.

Recommended temperature for consumption: 14°/16° C.

WINEMAKERS: Héctor and Pablo Durigutti.

