

CURANDERO

GRAPPA
LAS COMPUERTAS
BLEND



REGION

ORIGIN: Las Compuertas, Luján de Cuyo, Mendoza, Argentina.

WINEMAKING

COMPOSITION: grape marc from Finca Victoria, 33% Cabernet Franc, 33% Petit Verdot, 34% Malbec.

ALTITUDE: 1050 m.a.s.l.

SOILS: silty loam with rocky subsoil.

HARVEST: manual. Selection of grape marcs by organoleptic characteristics (perfume and integrity).

DESTILLING: In copper alembic. Maturation in vats of glass.

ALCOHOLIC CONTENT: 40%

PRODUCTION: distillation cared for by an International Master Distiller of the marcs belonging to the plots of the estate. The drag by steam at careful temperatures and double distillation allows to obtain a delicate and complex product. The parking lot amalgamates the melting pot of aromas and flavors and softens the experience tactile in the mouth.

TASTING NOTES

Fine distillate that combines elegant floral perfumes with spicy notes producing a nose made up of many layers. In the mouth it shows persistent and with a strong character, combining power and delicacy.

Suggested consumption at 7°/8° C at the end of meals, after meals, at the time of coffee or special situations. Ideal to share with good company.