

As the laborious work of the bee, our mission is to explore terroirs beyond Mendoza and look for distinct viticultural regions in Argentina to find the variety that best represents each province. From this we make the federal wine, our homage to the rich soils of Argentina.

AGUIJÓN *de* ABEJA

Obrera
(worker bee)

The maximum expression of wine
in this line, the crowned head
of the colony.

MALBEC (2019)

Grape variety

100% Malbec.

Origin

Alto Valle de Rio Negro, Patagonia, Argentina.

Vineyards

Traditional trellis: 7.200 plants per hectare, planted in 1950. Mix of stony, sandy and boulder soils.

Harvest

First week of April 2019.

Winemaking

Cold maceration during 8 days at 8° C. Alcoholic fermentation with native yeasts during 18 days at 22-24° C with 4 daily pump-overs. Malolactic fermentation in French oak barrels. Aging during 7 months in 4th use oak barrels. Bottling in February 2020.

ALC: 13,8%. Total acidity 5,32. PH 3,65. Residual sugar 2,02.

This wine has not been clarified, stabilized neither filtered to preserve all the natural characteristics of its origin.

Tasting notes

A vivid, fruity red with blackberry and black cherry character. Medium body, bright acidity and a clean finish.

Winemakers

Héctor and Pablo Durigutti.

