

INFRAMUNDO NATURAL

BLEND

HARVEST: 2023

GRAPES: 60% Petit Verdot, 35% Malbec, 3% Cabernet Franc, 2% 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. Optical selector.

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 2023. This wine has not been stabilized, filtered or clarified. Vegan, organic, natural wine.

TOTAL PRODUCTION: 1200 bottles.

Alcohol: 14,2%

Total acidity: 5

Ph: 3,86

Residual sugar: 1,86

TASTING NOTES: Brilliant cherry red colour. Expressive nose, where market spices, peppers, thyme, curries with notes of plum, raspberry and dried fruit stand out. Complex, fresh wine, with present acidity, with tannins that provide persistence. The finish is friendly with hints of the farm's clay soils and notes of quince and dried fruit.

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

WINEMAKERS: Héctor and Pablo Durigutti.

