WINEMAKER:

FOUNDED:
2023

COUNTRY:
Argentina

REGION:
Mendoza

Malbec Mendoza

Los Caracoles

VARIETY:
Malbec

FARMING:
Biodynamic, Organic

APPELLATION
Mendoza



WINEMAKING & VINEYARD

Certified Organic & with biodynamic practices. 100% Malbec. After a cold maceration of 5 days at 10°C, fermentation starts with indigenous yeasts. Fermentation takes about 7 days. After 20 days of maceration with the skins, the wine is devatted and pressed. The priority here is freshness and fruit over extraction. Ageing takes places in concrete tanks for 6 to 8 months with work on the fine lees to add texture.