

TANITO

VALLE DE UCO

ARGENTINA



*Unique, complex and fresh Malbec-based blend,
with contribution of Sangiovese and Cabernet
Franc. Cuore Italiano, anima argentina.*



BLEND:

80% Malbec, 12% Sangiovese & 8% Cabernet Franc.

VINEYARDS:

Malbec, vertical trellis, planted in 1992 – Gualtallary, Uco Valley.

Sangiovese, parrale, planted in 1970 – La Arboleda, Uco Valley.

Cabernet Franc, vertical trellis, planted in 1992 – Gualtallary, Uco Valley.

WHEN DO WE HARVEST/MATURATION TRACKING:

Daily tasting at the vineyard, together with the study of the analytical profile of the must to, according to the design of the wine, determine the perfect moment for harvesting every year.

HOW DO WE HARVEST:

Hand harvested in small, 20 kg boxes.

WINEMAKING:

Destemming without crushing. Fermentation of the whole berries of the three varieties in small concrete vats. Very soft and short pump overs and delestages. Post fermentative maceration of the Sangiovese and Cabernet Franc. Malbec is racked off immediately after fermentation finishes. Complete malolactic fermentation.

REST TIME IN BARRELS:

At least 40% of the wine goes through a 12-month aging in used, 225L French oak barrels.

2021	92 puntos	JAMESSUCKLING.COM	92 puntos	Tim Atkin
2020	92 puntos	JAMESSUCKLING.COM	91 puntos	Descor Chados
2019	92 puntos	JAMESSUCKLING.COM	93 puntos	Descor Chados
2018	90 puntos	vinous	90 puntos	vinous