

TANO

VALLE DE UCO

ARGENTINA



Wine made entirely by hand. Harvested, vinified, and even dressed. Elegance and structure on this unique Malbec-based blend, from old vineyards at the heights of the Andes. Cuore Italiano, anima argentina.



BLEND:

40% Malbec, 40% Sangiovese, 10% Merlot, 5% Syrah & 5% Cabernet Franc.

VINEYARDS:

Malbec, vertical trellis, planted in 1992 – Gualtallary, Uco Valley.
Sangiovese, vertical trellis, planted in 1967 – La Arboleda, Uco Valley.
Merlot, parrale, planted in 1947 – La Consulta, Uco Valley.
Syrah, parrale, planted in 1947 – La Consulta, 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 whole berries in small open bins (micro vinification). Very soft, handmade, punch downs. Post fermentative maceration of at least one week.

REST TIME IN BARRELS:

100% of the wine goes through a 12-month aging in 500L French oak barrels, 50% new.

2020 | 92 puntos **JAMESSUCKLING.COM**
2019 | 93 puntos **JAMESSUCKLING.COM**
2018 | 92 puntos **vinous**

94 puntos **Descor ChadOS**
95 puntos **Descor ChadOS**

93 puntos **Tim Atkin**
92 puntos **vinous**