

# Escala Humana Livvera Bequignol 2022

This 100% Bequignol is from a single vineyard in the El Zampal region of the Uco Valley. The nose shows bright red fruits of ripe raspberry and cranberry with underlying notes of clove and cinnamon.

The wine is light and silky with medium acidity and light tannin. Might be the only 100% Bequignol imported into the USA, or even made at all! Its a unique varietal but has some similarites to Gamay or Trosseau.



Vintage: 2022

Varietal: 100% Bequignol

Case Production 12 pack: 1100

Alcohol Content: 13.5

Region / Location: El Zampal, Tupungato, Uco Valley

Vineyard: La Pergola,

Planted: 1954

Altitude: 3675

Farming Practices: Sustainable

Soil Type: Clay Loam and Sandy Soils

Trellis System: Pergola

Yield: 3.2 tons/acre

Stem Inclusion: 100% Whole Cluster

Yeast: Native

Winemaker: Escala Humana

Élevage: 8 months in used 225L French Oak Barrels

Lees Contact:

Filtration Method: Unfiltered

Maceration / Fermentation:

UPC Code:



Escala Humana Wine was started in 2015 by husband and wife team Ayelén and German Massera. German began making wine since 2003 while studying Enology and Viticulture in Mendoza and he has worked with Matias Michelini since 2016. German became interested in the history of the Uco Valley and it's forgotten places and varietals. While the majority of the oldest vines are in Lujan and Maipu, there are a small handful of 4th and 5th generation producers in the Uco Valley who brought vines from Europe. Aye and German fell in love with two of these small vineyards where they grow Malvasia, Bequignol (a light bodied red varietal from Southwest France), Sangiovese and a few other varietals. These vineyards are located in El Zampal, a sub region of Tupungato in the Uco Valley where the soils are comprised of clay, loam and sand. We currently import two cuvees from Escala Humana, a Bequignol and a skin contact Malvasia. Aye and German make these wines in the town of Tupungato at Matias Michelini's Passionate Winery. The grapes are sustainably farmed and the wines are fermented naturally and made with minimal intervention. We love these fresh, light bodied wines and we are proud to import these almost forgotten varietals that are windows in to Argentina's wine history.