

# La Cayetana Syrah 2022

This 100% estate, hand harvested Syrah comes from a single vineyard in the Los Chacayes IG within the Uco Valley. The nose is vibrant showing plum, cassis, white pepper, and black olives that leads into a velvety mid palate dominated by blueberry syrup, lavender, and rose petals. A rich, long finish of dark blue and black fruits lingers medium plus tannin, light tannin, and well integrated oak.

Vintage: 2022  
Varietal: 100% Syrah  
Case Production 12 pack: 600  
Alcohol Content: 13.6%  
Region / Location: Los Chacayes, Uco Valley, Mendoza  
Vineyard: Ver Sacrum,  
Planted: 2012  
Altitude: 3600  
Farming Practices: Sustainable  
Soil Type: Alluvial- Calcareous with large river stones  
Trellis System: High density Gobelet  
Yield: 2.8  
Stem Inclusion: 50% Whole Cluster  
Yeast: Native  
Winemaker: La Cayetana  
Élevage: 12 months in 225L French Oak  
Lees Contact:  
Filtration Method: Light Cartridge Filtration  
Maceration / Fermentation: 28 days in 600L French Oak  
UPC Code:

*La Cayetana*

Emilia Armando and Eduardo Soler purchased their property in 2014 and embarked in a restoration project of an old Manor House that had been abandoned for 40 years in Cruz de Piedra, Maipu, Argentina, twenty minutes outside of the city center of Mendoza. They founded La Cayetana in 2016 and released their first wines in 2020.

Their home was originally built in the mid 1800's and there was once a 168 acre vineyard that was originally planted in 1860. Over the years, the estate was visited by Cardinals and Generals and the property still contains a library which houses numerous documentation and books illustrating the various historical and agricultural stages of the estate and the region. Today, the property primarily acts as an experimental vineyard nursery that provides new vines through massale selection for both Ver Sacrum and La Cayetana. Emilia and Eduardo continue to revive their vines, gardens and olive trees respecting the old ancestral farming techniques always with long term sustainability in mind. They live on premises and also operate a small restaurant and tasting room the finca, being the Manor tour a special treat.

