

Passionate Wines Montesco Parral 2016



Vintage: 2016
Varietal: 40% Malbec, 30% Cabernet Sauvignon, 30% Bonarda
Case Production 12 pack: 1700
Alcohol Content: 13.5
Region / Location: Anchoris, Tupungato, Uco Valley
Vineyard: ,
Planted:
Altitude: 4750
Farming Practices: Sustainable
Soil Type: Gravel, clay, and sand
Trellis System: Pergola
Yield: 4.2 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Passionate Wines
Élevage: 12 Months in used French Oak Barrels
Lees Contact:
Filtration Method: Light Cartridge
Maceration / Fermentation: Fermented in Concrete Tanks with a 15 day post ferment maceration.
UPC Code: 810451030019

Passionate Wines

Passionate Wines is the brainchild of Matias Michelini. He is the winemaker, agronomist, and Grand Poobah of his winery named Passionate Wines. Matias strives to make experimental wines that express terroir. These wines are low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are single vineyard, unconventional wines, fermented with native yeast. He produces a skin macerated Torrontes “Brutal”, an unfiltered Semillon “Hulk”, and a carbonic macerated and fermented Bonarda “Pura”. The Montesco wines are small production wines that focus on place and varietals. Matias continues to experiment with other cuvees with the mantra of producing either atypical varietals or classic varietals in non-traditional methods.