This is a co-fermentation of equal parts Malbec and Syrah that are all hand harvested from the Tupungato region of the Uco Valley, Mendoza. The nose has notes of plum, blackberry, vanilla, and cassis all dusted in hot chocolate powder. Rich on the palate with solid concentration but extremely well balanced showing dark fruit with a touch of spice and well integrated tannins. The finish lingers with ample fruit and light acid.



Vintage: 2021 Varietal: 50% Syrah - 50% Malbec Case Production 12 pack: 2800 Alcohol Content: 13.5% Region / Location: Tupungato, Uco Valley Vineyard: Multiple in Tupungato, Planted: Average year planted 2000 Altitude: 3700 Farming Practices: Sustainable Soil Type: Sandy and Calcareous Trellis System: VSP Yield: 2.4 tons/acre Stem Inclusion: None Yeast: Native Winemaker: Passionate Wines Élevage: 6 months in Concrete Egg Lees Contact: Filtration Method: Light Cartrdige Maceration / Fermentation: 15 day fermentation in concrete tank UPC Code: 810451030378

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.

