

SuperUco Calcareo Granito de Gualtallary 2018

This 100% hand harvested Malbec is from a single vineyard in the Gualtallary sub-region of the Uco Valley. The nose jumps out of the glass with notes of boisenberry, plum, and vanilla. The wine is big and broad with ample tannin and high minerality that leads to a long finish with hints of dark cherry and orange peel. This used to be called Granito de Tupungato but they are now allowed to use the officially recognized region of Gualtallary on the label. Same vineyard as before.



Vintage: 2018
Varietal: 100% Malbec
Case Production 12 pack: 540
Alcohol Content: 14.80%
Region / Location: Gualtallary, Tupungato, Uco Valley
Vineyard: Tupungato Winelands,
Planted: Planted in 2008
Altitude: 4600 feet
Farming Practices: Sustainable
Soil Type: Chalk, Granite, alluvial
Trellis System: Espaldero
Yield: 2 tons / acre
Stem Inclusion: Yes
Yeast: Native
Winemaker: SuperUco
Élevage: 3000 liter Amphora for 30 days then 14 months in used 225L French Oak barrels
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation:
UPC Code:



The Michelini brothers, also winemakers at Mendoza's renowned Zorzal and Passionate wineries, planted and built their biodynamic winery in the Los Chacayes subregion of the Uco Valley in Argentina in 2012. SuperUco was originally inspired with the intent to showcase three unique calcareous soil types from some of the most highly regarded subregions of the Uco Valley. They produce wines under the Calcareo and SuperUco labels. The dodecahedron shaped winery consists of egg-shaped concrete amphoras, foudres, barrels, and concrete eggs. The two hectare farm is planted in concentric circles so that the vines have 360 degrees of exposure to the sun. The different varieties are planted from the center outward, as its vegetative cycle dictates. This boutique, biodynamic winery produces very limited bottlings of top quality, terroir driven wines.

