

# SuperUco Gualta 2017

This wine is a co-fermentation of 60% Malbec with 40% Cabernet Franc all from within Gualtallary in the Uco Valley, Mendoza. The nose shows notes of blackberry jam, black currants, and chocolate cake all crusted in baking spices of nutmeg and vanilla with a touch of cracked pepper. The palate is deep garnet and purple in color and is rich with dark fruit flavors that lead to a sustained finish. Held up by good tannins this wine can definitely age for a while.



Vintage: 2017  
Varietal: 65% Malbec, 35% Cabernet Franc  
Case Production 12 pack: 125  
Alcohol Content: 14  
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: 2.2 tons / acre  
Stem Inclusion: Whole Cluster Co-Fermentation  
Yeast: Native  
Winemaker: SuperUco  
Élevage: 18 Months in new Taransaud French 225 Barrels  
Lees Contact:  
Filtration Method: Unfiltered and Unfined  
Maceration / Fermentation: Fermented in 500L Oak Roller Fermenters  
UPC Code: 813495011419



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.

