SuperUco Gualta 2019

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 strong tannins this vintage is being heralded as one of the best in the last 10 years and can definitely be laid down in a cellar to age for a while.

Vintage: 2019
Varietal: 60% Malbec, 40% 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 varietals are planted from the center outward, as its vegetative cycle dictates. This boutique, biodynamic winery produces very li