

Vaglio Aggie 2018

This is 100% Malbec from a single vineyard in Gualtallary, Uco Valley. The wine shows notes of butterscotch, chocolate, and baked blueberry pie sprinkled with powdered sugar. A round and creamy mid palate laced with hazel nuts round out this lighter style, mineral driven Malbec.



Vintage: 2018
Varietal: 100% Malbec
Case Production 12 pack: 1500
Alcohol Content: 13.50%
Region / Location: Gualtallary Sur, Uco Valley, Mendoza
Vineyard: Capataz,
Planted: 2008
Altitude: 3,838 ft
Farming Practices: Sustainable
Soil Type: Calcareous Stony Soil of Alluvial origin
Trellis System: VSP
Yield: 2 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Vaglio
Élevage: 8 months (40% New French Oak)
Lees Contact:
Filtration Method: Coarse Diatomaceous Earth
Maceration / Fermentation: 40 days
UPC Code: 858497005011

VAGLIO

Vaglio was established in 2013 and is owned and operated by founder José Lovaglio Balbo. He refurbished what was once a creamery into a small gravity fed concrete winery which is located in El Peral, Tupungato. He produces single vineyard wines, from different subregions and soil types. All the wines are vinified in the same way through minimal intervention and oak contact with the intent to highlight the different microclimates of Northern Mendoza. He is also the son of Susanna Balbo and a winemaker at the family winery. José continues to test boundaries and he recently planted a vineyard in La Carrera at 2200 meters above sea level.