

Vaglio Chacra 2017

This is 100% hand harvested Malbec is from a single vineyard in Agrelo, Lujan de Cuyo. The wine is dark with notes of dark fruits like plum, raisin and blackberry pie. The supple tannins and hint of oak lead to a round, smooth finish wrapped in caramel and walnuts.



Vintage: 2017
Varietal: 100% Malbec
Case Production 12 pack: 650
Alcohol Content: 13.00%
Region / Location: Agrelo, Mendoza
Vineyard: Serpiente,
Planted: 2001
Altitude: 3,215 ft
Farming Practices: Sustainable
Soil Type: Red Clay
Trellis System: VSP
Yield: 1.8 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: 858497005042

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.