

# Vaglio Chango 2017

This is a blend of 65% Malbec, 20% Tannat, 15% Cabernet Sauvignon. The Malbec and Cabernet Sauvignon are from Altamira and the Tannat is from Cafayate. The nose is layered with aromas of bright bruised red fruit, orange peel or grapefruit peel, sandalwood, dill, and sage. The palate is soft and smooth with notes of chocolate covered cranberries and bing cherries and a brine quality that leads into a earth driven, mocha finish.



Vintage: 2017  
Varietal: 65% Malbec, 20% Tannat, 15% Cabernet Sauvignon  
Case Production 12 pack: 800  
Alcohol Content: 13.50%  
Region / Location: Malbec and Cab Sav- Altamira, Uco Valley, Mendoza, Tannat- Cafayate, Salta  
Vineyard: Delfina, Angulo, Rias,  
Planted: Planted in 2007  
Altitude: Rias- 4,133 ft, Delfina- 3250, Angulo- 3250  
Farming Practices: Sustainable  
Soil Type: Rias and Delfina-Clay and limestone, alluvial origin. Rias- Sandy Loam  
Trellis System: Tall VSP  
Yield: 4 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: Pre- fermentative maceration of 4 days, fermentation @ 25- 28 °C  
UPC Code: 858497005035

## 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.

