

# Vaglio MiPeral 2019

This 100% hand harvested Malbec comes from a tiny plot of old vines right next to the winery in El Peral, Uco Valley. The nose shows notes of blackberry, black cherry, cassis, and plum all dusted in powdered sugar. On the palate you find a richness and purity from the fruit that is accentuated by notes of vanilla, cinnamon, and baking spices. A generous wine that will be able to age for up to 20 years.

Only approx 600 bottles produced.



Vintage: 2019  
Varietal: 100% Malbec  
Case Production 12 pack: 50  
Alcohol Content: 14.5  
Region / Location: El Peral, Uco Valley, Mendoza  
Vineyard: Home Vineyard,  
Planted: Approx 1930  
Altitude: 3600  
Farming Practices: Sustainable  
Soil Type: Alluvial with sand and calcareous covered stones  
Trellis System: VSP  
Yield: 4 tons/acre  
Stem Inclusion: Destemmed  
Yeast: Native  
Winemaker: Vaglio  
Élevage: 40% in 4th use French oak for 11 months and a minimum of 12 months in bottle  
Lees Contact:  
Filtration Method: Unfiltered  
Maceration / Fermentation: Fermented in Concrete tanks for 9 days  
UPC Code: 858497005295

## 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.

