

Vaglio Temple 2014

This is 100% hand harvested Malbec from a single vineyard in Anchoris, Lujan de Cuyo. The wine shows notes of dark black fruit, rose petals, and hints of baking spices and coriander. Fresh baked bread and lemon custard coat the palate with a cocoa powder that leads to a smooth, long finish.



Vintage: 2014
Varietal: 100% Malbec
Case Production 12 pack:
Alcohol Content: 13.80%
Region / Location:
Vineyard: Paulucchi,
Planted: Planted in 1993
Altitude: 3,001 ft
Farming Practices:
Soil Type: Clay/Clay loam, with thin layers of gravelly soil
Trellis System: Low French style VSP (Flood irrigation)
Yield: 8.3 tons/acre
Stem Inclusion:
Yeast:
Winemaker: Vaglio
Élevage: 11 months
Lees Contact:
Filtration Method:
Maceration / Fermentation: Pre- fermentative maceration of 4 days, fermentation @ 25- 28 °C
UPC Code: 858497005028

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.