

Vaglio Temple 2017

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: 2017
Varietal: 100% Malbec
Case Production 12 pack: 750
Alcohol Content: 13.70%
Region / Location: Anchoris, Mendoza
Vineyard: Paulucchi,
Planted: Planted in 1993
Altitude: 3,001 ft
Farming Practices: Sustainable
Soil Type: Clay/Clay loam, with thin layers of gravelly soil
Trellis System: Low French style VSP (Flood irrigation)
Yield: 3.2 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: 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.