

LIVVERÁ MALBEC – ESCALA HUMANA

Mendoza



APPELLATION: Gualtallary

BLEND: Malbec

WINEMAKER: Germán Masera

VINEYARD: _____

The grapes come from three diverse small plots in Gualtallary, at the northern tip of the Uco Valley, which lie between 1,100 and 1,400 meters above sea level. The area has a continental climate with temperate summers and cool winters with some snowfall. The soils alluvial with limestone, and are generally poor and well drained. This combination of conditions leads to grapes with freshness and high natural acidity.

VITICULTURE: _____

The three plots are managed organically by Germán and are harvested on the same day.

WINEMAKING: _____

Grapes are hand harvested, destemmed and fermented in a concrete egg with native yeasts. Half are kept as whole-bunch and the other half are destemmed. After 25 days macerating with pumping over the wine is gently pressed into old French oak, where it matures for 12 months. Bottled unfiltered and unfined.

WEBSITE: <http://escalahumanawines.com/livvera/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromas of chamomile and thyme. Dark fruits and spice in the mouth. A very lifted style of Malbec with a sappy structure and a clean mineral finish.