

LIVVERÁ BLANCO – ESCALA HUMANA

Mendoza



APPELLATION: El Zampal

BLEND: Malvasía

WINEMAKER: Germán Masera

VINEYARD: _____

The grapes come from a tiny 85 year old vineyard in the district of El Zampal in Tupungato. Located in the north of the Uco Valley at around 1,200 meters above sea level, it has a continental climate with temperate summers and cool winters with some snowfall. The soils are generally poor clay but well drained. This combination of conditions leads to grapes with high natural acidity.

VITICULTURE: _____

Viticulture is organic, working with local growers to restore the old Malvasía vines.

WINEMAKING: _____

Grapes are de-stemmed. The wine is fermented with indigenous yeasts in a 2500-litre concrete egg and spends 60 days on the skins to extract the essence of the grapes. It is then pressed and racked into old French oak barrels where it stayed for eight months before being put into bottle without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A delicate, perfumed wine, with concentrated aromas of flowers, herbs and citrus. Well-structured with a chalky texture and racy acidity.