LIVVERÁ BEQUIGNOL – ESCALA HUMANA

Mendoza

APPELLATION: Uco Valley

BLEND: Bequignol

WINEMAKER: Germán Masera and Ayelén Bonetto



VINEYARD:

El Zampal is located in Tupungato in the Uco Valley, and contains three hectares of Bequignol planted in 1957. The vines are trained using the pergola system, in clay-loam soils.

VITICULTURE:

Escala Humana work using organic practices, with huge respect for the land they farm on. The winery has done extensive research into the flora, fauna and soil of their estate to ensure their work is performed in harmony with the surrounding environment. The grapes are hand-harvested.

WINEMAKING:

30% of the grapes go into concrete egg vessels as whole bunches, trodden to break the skins, while the rest are destemmed. Maceration and fermentation take place in concrete eggs over 30–45 days, and after pressing the wine spends a winter ageing in concrete eggs before bottling.

TASTING NOTES:

A lithe and lively red brimming with fresh herbs and spice, supported by a rustic backbone. Juicy vibrancy offsets the savoury earthiness to form a complex yet drinkable bottle.

WEBSITE: https://escalahumanawines.com/en/

This wine is suitable for vegans and vegetarians.