LIVVERÁ CABERNET SAUVIGNON – ESCALA HUMANA

Mendoza

APPELLATION: Uco Valley

BLEND: Cabernet Sauvignon

WINEMAKER: Germán Masera and Ayelén Bonetto



VINEYARD:

Grapes here come from El Peral, located in Tupungato. The vineyard contains three hectares of centurion vines planted in 1920. The vines are planted in clay-loam soils and trained using the pergola system.

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, about six weeks earlier than is usual for the region, to preserve the purity of the fruit.

WINEMAKING:

The grapes are destemmed then fermented in concrete egg vessels for about 25 days, before being pressed and aged over winter in the same concrete eggs.

TASTING NOTES:

Structured and deep with vibrant blackcurrant fruit, cut through with a fresh green note and a hint of florals. Chewy tannins round out the palate.

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

This wine is suitable for vegans and vegetarians.