LIVVERÁ MALBEC – ESCALA HUMANA

Mendoza

APPELLATION: Uco Valley

BLEND: Malbec

WINEMAKER: Escala Humana Wines



VINEYARD:

The grapes are sourced from three vineyards in Gualtallary, Tupungato, in the Uco Valley, at 3900 feet above sea level. The vines are planted in alluvial-calcareous soils and trained on trellis systems.

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 picked by hand, with all three vineyards being harvested on the same day.

WINEMAKING:

The grapes are destemmed, with about 30% of the stems returned to the vessel for fermentation. The wine then ferments in concrete eggs and, after pressing, spends a winter ageing in those same vessels.

TASTING NOTES:

A wonderfully classic expression of Malbec, full of spice, chocolate and aromatic cherries and blackberries, tied together with sharp acidity and robust structure.

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

This wine is suitable for vegans and vegetarians.