



ANGULO INNOCENTI



Unísono | 2013

VINTAGE: 2013

GRAPE: 66% Malbec, 22% Cabernet Sauvignon, 12% Cabernet Franc.

TASTING NOTES: Unísono is a blend which changes every year, using only highest quality grapes from each vintage. It has an impressive bouquet, rich and generous with scents of dark plum, boysenberry, fresh dates and a smear of dark chocolate. The palate is fullbodied with a luscious entry. It has a gloriously seductive, velvety texture and the rounded supple finish is a delight.

VINEYARD:

Location: La Consulta - Uco Valley

Climate: Cool, sunny days and cold mountain nights

Soil: Special parts (micro lots), very poor sandy soils with lots of round, calcareous rocks

Irrigation System: Drip Irrigation (stress water - yields very low).

Pruning: Double Guyot

Harvest: Manually harvested small plastic bins of 18 - 20 kilograms.

WINEMAKING:

Fermentation: Stainless steel tanks and concrete vats, at 29° C. Indigenous yeasts. Malbec and Cabernet Sauvignon are co-fermented in order to achieve a more seamless integration of their aroma, flavor and textural profiles.

Maceration: 3 lot blend of Malbec (blocks 4, 9 and 19) with 15 days of maceration post fermentation. 2 lot blend of Cabernet Sauvignon (blocks 1 and 8) with 23 days of post fermentation maceration. Lot 18 of Cabernet Franc with 15 days of post fermentation maceration.

Malolactic Fermentation: Spontaneous in barrels.

Aging: 18 months (97% French oak - 3% American oak). Just 3% of new oak. The rest is 2nd and 3rd use.
