

CHAÑARES

ESTATE VINEYARD

MALBEC 2022

Growing season

The 2022 vintage was positive for red varieties in terms of quality. A cold summer allowed progressive polyphenolic maturity, achieving high color intensity and concentration, especially in Malbec. White varieties were affected by the intense rains during February, for this reason the selection of clusters was meticulous to obtain optimum quality grapes.

Vineyards

- Appellation: Los Árboles, Tunuyán - Valle de Uco
- Row selection in blocks B3, B4, C1 and C3
- Altitude: 1.184 m (3,888 ft)
- Soil: Alluvial. Stony, with good drainage and aeration. Sandy-loam texture with the presence of gravel and rounded stones mixed with calcareous sediments. Roots develop deeply with significant lateral growth.
- Vineyard planted: 2008 - 2016

Winemaking

- Hand-harvest with shears, 3/23 to 4/2
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks, combining open and closed tanks.
- 100% malolactic fermentation
- Aged in French oak barrels, 55% new, 18 months
- Bottled unfined

Tasting notes

Deep violet with dark reflections. Expressive aromas of plum, dark fruit, blueberries, and subtle menthol and spiced. Layered and complex, with a firm structure, excellent balance, and a long, elegant finish.

