

# Mendoza - Argentina

65 hectares, 1'250 meters above sea level, 95 Parker points

## Background:

In 2002 a group of friends decided to invest in Argentina. Each a wine lover. Each excited about the opportunity for Argentinian wines on the world stage. They purchased the land that was to become the vineyard and set out to make their collective ambition a reality. At that time, the Gualtallary district in the Tupungato department, in the heart of the Uco Valley, was beginning to capture the interest of wine producers mostly due to its soil and climate characteristics. Over the years 3 additional parcels of land were purchased resulting in the current vineyard. Gualtallary is now considered the finest terroir for production of premium wines in the Mendoza Province.



Over the years fruit has been sold to a handful of high-end wineries such as and Trapiche, Altos Los Hormigas and Viña Cobos. As a trial, the owners engaged a leading local wine maker to process the 2010 fruit, paying him with bottles of the resulting wine. One such bottle came to the attention of Robert Parker in 2012 who awarded it 95 points – an outstanding score for a first vintage! Around the same time Trapiche launched its renowned Single Vineyard Terroir Series which has the vineyard ever since, regularly scoring 95 and 96 points.

Having seen the success of these wines, the winery its own label for the 2011 harvest, starting with Malbec and Cabernet Sauvignon and then expanding to Chardonnay. More recently offers have been expanded to include Sauvignon Blanc, Cabernet Franc, a Blanc de Blancs sparkling and a Bordeaux style Grand Cru blend. The wines are marketed across 3 ranges Precioso, Viña Unica

and the house range both in Argentina and internationally. Key export markets are the United States, Switzerland, United Kingdom, Brazil and a number of other countries across Europe and South America.

In 2018 wine making was consolidated at the Los Maitenes winery in Lujan de Cuyo under the continued guidance of the leading local winemaker ensuring more control over the product and producing even higher quality wine. In March 2020 the winery was completed, taking over full control and management of the Bodega Los Maitenes and taking over full control and management of the Bodega Los Maitenes.

## Winemaking philosophy

The grapes at 1,250 meters above sea level, in a high desert at the foot of the Andes, are handpicked, fermented with wild yeasts and mature in steel tanks or in finest French barrels. Soil consists 70% to 80% sand, 10% to 20% lime and 10% to 20% surface rocks. Goal is to keep grape's natural flavour and minimizing winery management. As a result of all this, intense, elegant and well balanced wines are obtained. Winemaker and agronomist work together in the vineyard, tasting grapes, and defining the ideal ripeness moment to pick them. All the harvest process at the winery is carefully made by hand in small plastic boxes. It is necessary to sacrifice quantity to obtain better quality clusters. This vineyard's yield reduction is made doing cluster thinning. The team includes a General Manager, a Terroir Specialist, an agricultural engineer and an enologist.

