

UNGRAFTED GRAVEL SOILS



UNGRAFTED MALBEC 2024

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

ORIGIN

This wine comes from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. This vineyard is planted on an alluvial terrace with gravel soils that are perfect for this variety.

VARIETY

100% Malbec.

HARVEST DATE

The grapes were handpicked on April 12th.

WINEMAKING AND AGEING

After selection and destemming, the grapes were racked to stainless steel tanks, where they undergo a cold soak prior to alcoholic fermentation with their unselected yeasts. 12 days in contact with its skins. The wine was aged for 12 months in neutral French oak barrels in order to draw out the wine's inherent characteristics.

SOIL

Alluvial terrace formed by gravel soils.

CLIMATE

Mediterranean, moderated by the influence of the Pacific Ocean.

TASTING NOTES

Deep purple in hue, this Malbec from Maipo Valley is beautifully aromatic, with pronounced notes of violets, blueberries, and graphite. The palate is fresh and energetic, showcasing vibrant fruit, silky tannins, bright acidity, and a long, persistent finish.

ALCOHOL: 13%

CELLARING RECOMMENDATION: This wine is ready to drink now but will gain complexity with further ageing during the next 10 years.

SERVING TEMPERATURE: 16-18°C.

DECANTATION: Not necessary.

