

Rupestre Blend



Location: Rupestre Valley, San Carlos, Salta, Argentina

Altitude: 2,200 m above sea level

Soil: alluvial, sandy-loam with stones at depth

Irrigation system: dripping (meltwaters)

Training system: espalier

Pruning: bilateral cordon

Crop density: 3,400 vines per hectare

Yield: 80 qq/ha.

Harvest time: early April

Harvest system: hand-harvest, in 20 Kg boxes

Fermentation: in stainless steel tanks, with local yeasts

Maceration: 25 days

Fermentation time: 10 days

Fermentation temperature: 25° to 27 °C

Malolactic fermentation: yes

Ageing: 100% of the wine in French oak (first and second use), 12 months

Production: 4,500 bottles a year

Varietal: 60% Malbec / 30% Merlot / 10% Tannat



HERMANOS



DOMINGO
MOLINA



MALBEC X MALBEC



RUPESTRE
DOMINGO MOLINA



MARTES
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