

Mecano blendo

Mecano celebrates the game: Co-fermentations, different varietals, different terroirs, textures and hues. Like when we were children... Let's keep on playing!!!!

Varietal Composition:

50 % Petit Verdot

40% Malbec

6% Cabernet Sauvignon

4% Cabernet Franc

Origin:

Petit Verdot (Cruz de Piedra, Maipu)

Malbec (Las Pintadas, Uco Valley)

Cabernet Sauvignon (Agrelo, Lujan)

Cabernet Franc (Los Chacayes, Uco Valley)



Harvest:

Each grape gets hand-picked in 18 kg boxes at its optimum point of ripeness.

Vinification:

Cold Maceration for 2-3 days at 8 C° and complete Maceration for 20 days. Wild yeast fermented in small stainless steel tanks. The wine is pumped over three times a day and fermentation temperatures vary from 26 – 28 C°. Spontaneous malolactic fermentation.

Ageing:

Aged in tanks and in 2nd and 3rd use French and American oak barrels.

Tasting Notes:

Mecano blend has a deep red colour with hints of violet. In the nose the wine offers flavours of red and black fruits, some spicy and mineral notes. On the palate the wine immediately attacks with a crispy, well integrated acidity. It's a medium bodied wine with ripe and velvety tannins.

Technical Data:

Alcohol content: 14.0 %

Total acidity: 5.32 g/l

Sugar: 2.22 g/l

PH: 3.8