

TAPIZ

RETRATO

BLEND 2019

64% Cabernet Sauvignon / 16% Cabernet Franc
10% Merlot / 6% Malbec / 4% Petit Verdot

Single vineyard of Finca San Pablo (IG), Uco Valley, Mendoza.

1,350 m above sea level. Soil ranges from sandy to rocky, with a notable prevalence of limestone.

Alcoholic fermentation occurs in stainless steel tanks, utilizing selected yeast inoculation. Malolactic fermentation is conducted on the entirety of the volume.

Fourteen months in French oak barrels of first, second, and third use.

This blend reveals a complex bouquet, featuring pronounced spicy notes of black pepper and peppercorn, complemented by dark fruit and subtle hints of licorice. The aging process in oak contributes additional layers of complexity. On the palate, it is structured, yet showcases smooth, well-integrated tannins that harmonize with the acidity, culminating in an elegant, balanced, and sophisticated wine.

We are privileged to collaborate with Jean Claude Berrouet, the esteemed winemaker at Petrus in Pomerol. His vision and sensitivity, combined with our Uco Valley terroir, yield wines that embody elegance, balance, and character.

Alcohol 14.2%
Total Acidity 5.92
pH 3.72
Residual Sugar 2.43 g/l