



2019
GRAN CORTE



CARMELITA



UCO VALLEY
MENDOZA ARGENTINA



Carmelita Gran Corte 2019 is intense ruby red in the glass. It offers aromas of black cherries, cassis and blackcurrants with a hint of sweet spices on the nose. On the palate, this attractive blend offers soft spices, round tannins, good acidity, and a long, smooth finish.

Varietal	65% Malbec and 35% Cabernet Franc
Vintage	2019
Production	100 cases x 6 bottles
Vineyard	Located in the Uco Valley, Mendoza at an altitude of 1,085m above sea level. The high altitude, fertile soil and cool, dry climate provide ideal conditions for creating this outstanding wine.
Harvest	Hand picked on 12th April 2019
Yield	2.0 tonnes per acre
Winemaking	4 day cold maceration; 4 day post-fermentation maceration; 17 day total maceration period. 12 day primary fermentation performed in a small tank (average temperature 25 - 27°C). Malolactic fermentation in barrel ended September 2019.
Maturation	21 months in French oak (50% new)
Bottling	Bottled on the 9th February 2021. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.