



RePASSO

2025

VARIETAL COMPOSITION: Malbec.

GRAPES: Malbec from Luján de Cuyo and from Uco Valley

VINEYARDS: With yields below 9 tons per hectare

HARVEST: Manual, in 18 kg plastic boxes

SELECTION: Double manual selection of clusters and berries.

WINEMAKING PROCESS:

Step 1: Grapes from both vineyards are fermented together in stainless steel tanks through a classic fermentation process: ten days of maceration at 8 °C, followed by 15 days of fermentation with indigenous yeasts at temperatures between 22 and 26 °C. This results in a fruity and aromatic Malbec.

Step 2: For the production of our Milamore, we naturally dry Malbec grapes. After fermenting the raisins in stainless steel tanks, the Milamore wine is drained and the skins are left in the tanks.

Step 3: The fruity wine is added back to the raisin skins to undergo a second fermentation, thanks to the residual sugar in the dried grapes. This increases the body, color, aromas, and alcohol content of the wine, making it suitable for aging in first-use French oak barrels for 4 months, followed by 4 months of bottle aging.

TASTING NOTES : Deep ruby red color with violet hues. A very complex wine offering fresh aromas of plums and violets, followed by cherry, honey, and ripe fig notes combined with spicy hints of black pepper and aromatic herbs.

ANALYTICAL DATA:

Alcohol: 13,5%

PH: 3.8

Total Acidity: 6.1 g/l.

Sugar: 8.1 g/l.

MENDOZA ARGENTINA