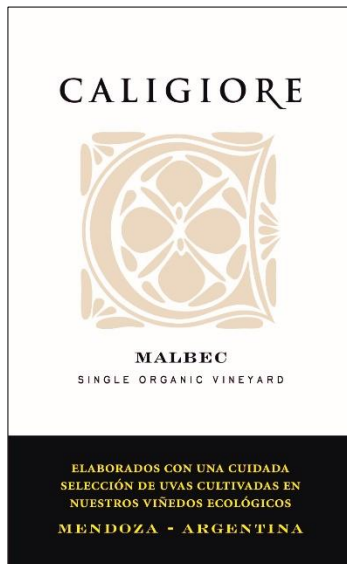


the wine trust

HERITAGE · TRADITION · CRAFT



Winery Background

Owner: Caligiore family

Country: Argentina

Region: Lujan de Cuyo, Mendoza

Founded: Vineyard – 1950 / Winery - 2001

Description: Caligiore is a third-generation family-owned winery producing certified organic wines from Luján de Cuyo, one of Mendoza, Argentina's top regions for high-quality wines. Situated at 3,000 feet in the foothills of the majestic Andes Mountain Range, Caligiore's wines come from a single vineyard and are made in a naturally-inflected, minimal-intervention style to fully capture the beautiful fruit and unique terroir of the Upper Mendoza River Valley.

Wine Notes – 2020 Caligiore Single Vineyard Natural Malbec

Caligiore's Malbec is made from certified organically-grown grapes from the winery's estate Finca Cayanta vineyard. With well-drained alluvial, deep loam soils that are perfected suited to Malbec and winemaker Gustavo Caligiore's minimalist, naturally-focused winemaking style, the resulting wine is a classic, top-tier Mendoza Malbec. It offers an intense violet color with black notes and notable structure but with dark fruit leading the way. The nose has an array of dark berry and violet fruits and a weighty, unctuous mouthfeel that balances suppleness and light oak notes. The wine has a long finish with lively acidity and finely grained, integrated tannins.

Technical Specifications

Varietal Composition:	100% Malbec
Vineyard Region:	Argentina / Mendoza / Lujan de Cuyo / Ugarteche
Vine Age / Density:	Planted 1998 / 3,200 vines per hectare
Vineyard Characteristics:	Alluvial clay deep loam, well drained. Stony, alluvial subsoil. Eastern vine exposure. Poor in organic matter
Wine-Making / Vinification:	Hand-harvested, 100% destemmed certified organic grapes, not crushed 6 day fermentation using native yeast in 10,000 liter stainless steel tanks Aged 8 months – 90% in 10,000 liter concrete tanks / 10% in 3 rd and 4 th use 225 liter French oak barrels, 3 months bottle aging 54mg/l SO ₂ , natural cold stabilization, natural bacteria malo
Alcohol / Volume:	13.9%
Acidity:	5.73 g/l
pH:	3.65
Residual Sugar:	2.74 g/l