

# the wine trust

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## 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 – 2021 Caligiore Natural Malbec

Caligiore's Natural Malbec is made from certified organically-grown grapes from the winery's estate Finca Cayanta vineyard. Well-drained alluvial, deep loam soils are perfectly suited to Malbec and winemaker Gustavo Caligiore's minimalist, naturally-focused winemaking style, which involves as little manipulation in the vineyard and cellar as possible (no pump-overs, native yeasts, no filtration or fining, no added sulfites, etc.). The resulting wine is a classic Mendoza Malbec, offering an intense violet color 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

<b>Varietal Composition:</b>	100% Malbec
<b>Vineyard Region:</b>	Argentina / Mendoza / Lujan de Cuyo / Ugarteche
<b>Vine Age / Density:</b>	Planted 1998 / 3,200 vines per hectare
<b>Vineyard Characteristics:</b>	Alluvial clay deep loam, well drained. Stony, alluvial subsoil. Eastern vine exposure. Poor in organic matter
<b>Wine-Making / Vinification:</b>	Hand-harvested, 100% destemmed certified organic grapes using natural bio-protection yeast, not crushed 7 day native-yeast fermentation in 5,000 liter concrete vats, no pump overs, just 3x per down manual punching down during first 2/3 <sup>rd</sup> of fermentation Aged 8 months in 5,000 liter concrete vats, 3 months bottle aging pre-release, no added sulfites, unfiltered, unfining Natural cold stabilization, natural bacteria malo
<b>Alcohol / Volume:</b>	13.8%
<b>Acidity:</b>	6.59 g/l
<b>pH:</b>	3.58
<b>Residual Sugar:</b>	2.77 g/l