

ARGENTINA
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London – 2023 April 24th

Tacuil RD Tinto Malbec Cabernet 2020 – TS

Province: Salta

Region: Calchaquíes Valleys

Subregion: Molinos

Elevation: 2.400 / 2.700 masl

Varietals: 80% Malbec + 20% Cabernet Sauvignon

Vineyard size: 12 ha.

Vineyard age: 30 years old

If it is a single vineyard, the number of plants per hectare: all the vineyards from which it originates have 5,000 plants per ha.

Yields: 3.500/5.000 kg per ha.

Irrigation : 20% drip irrigation and then furrow irrigation

Soil composition: granitic-based soils, some more stony and calcareous

Training method: VSP

Harvest date: March 2020

Type of viticulture: organic (uncertified)

Winemaking and ageing

Whole cluster: 10% whole cluster

Yeast: indigenous

Fermentation container: stainless steel

Maceration technique: gentle extraction with little pumping-over and foot treading

Fermentation temperature: 26 - 29°C maximum

Length of fermentation: 7-10 days

Malolactic fermentation: yes

Size/material of aging container: We do not use wood. Aging is done first in the same stainless steel tank, then in bottle.

Time of aging in bottle: 12 months

Analytical data

Alcohol: 14.8%

Ph: 3.75

Residual Sugar: 2.5 g/l

Acidity: 5.5 g/l

Sulfitos: 80 mg/l SO2 total

Winemakers: Álvaro and Raúl Dávalos