



## Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Los Chacayes, Tunuyán, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	100% Petit Verdot
<b>Winemaker</b>	Alejandro Canovas
<b>Body</b>	Full
<b>Oak</b>	12 months in French oak
<b>Residual Sugar</b>	~
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Allergens</b>	Sulphites

## FALASCO WINES

### Hermandad Winemaker Series Petit Verdot

#### Region

One of Uco Valley's most desirable subregions, Los Chacayes is located in the centre of the Tunuyán region. An IG since 2017, it has only around 1,000 hectares of its alluvial soil under vine. Vineyards are planted at 1,100 - 1,500 m.a.s.l and experience day/night temperature variations of 10-15°C supporting development of aromatic compounds and phenolic maturation for good colour and tannin. Malbec here tends to show bright red fruit aromas and a robust tannic backbone. Mediterranean red varieties also perform well.

#### Producer

Falasco Wines is brought to you by the fourth generation of 'Familia Falasco', winemakers in Mendoza since 1939. Building on their family history, their approach combines extensive experience with continuous research, innovation and evolving technology. Working with winemakers Alejandro Canovas and Pablo Sanchez, they are dedicated to creating unique, premium quality wines that prioritise elegance and fruit to fully express the character of their terroir.

#### Viticulture

Utilises fruit sourced from a single vineyard in Los Chacayes. VPS drip irrigation. Loamy, sandy soil, with a large presence of both fragmented stones and rounded pebbles, some of them with calcareous deposits.

#### Vinification

Cold maceration for 2 days at 8°C in stainless steel tanks followed by fermentation at 24°C. Alcoholic fermentation with selected yeasts. 100% malolactic fermentation. Aging in French oak barrels for 12 months, 60% new, medium toast. Natural clarification.

#### Tasting Note

Complex nose with notes of nut kernel, dark chocolate tinged-black fruits, cinnamon and mocha. A structured, dark and densely fruited palate offers a little herbal lift with grainy tannins on the finish, which is long and resonant.

#### Food Matching

Rib of beef, tomahawk steak, bavette rubbed with rosemary and garlic.