

# Marcelo Pelleriti

SELECTION

## BLEND OF TERROIR

*Selections that reflect the essence of the vineyard.*

### BLEND

50% MALBEC | 31% SYRAH | 19% CABERNET FRANC



#### VINEYARD LOCATION

Altamira, La Consulta. Valle de Uco, Mendoza.

#### ALTITUDE

1000 masl (3,200 ft)

#### SOIL

Alluvial, loam soils with calcareous deposits

#### HARVEST

Hand-picking using small 12kg plastic boxes.

#### SELECTION

Double moving belt system and vibrating sorting table.

#### WINE-MAKING METHOD

Micro-winemaking method in 225 liters French oak barrels. 10-15 day, 8°C cold maceration. Barrels rotation and hand pigeage

#### AGING

16-22 months in French oak barrels, 18-month bottle storage.

#### SERVING TEMPERATURE

Serve between 14°-16° C (57-61°F)

**DIRECTOR & WINEMAKER** Marcelo Pelleriti

Harvest 2015 | 95 POINTS | **JAMESSUCKLING.COM** 