## brazoswineimports

## **SUPER UCO GRANITO DE TUPUNGATO 2013**



This 100% hand harvested Malbec is from a single vineyard in the Gualtallary sub-region of the Uco Valley. The nose jumps out of the glass with notes of boisenberry, plum, and vanilla. The wine is big and broad with ample tannin and high minerality that leads to a long finish with hints of dark cherry and orange peel.

Varietal: 100% Malbec

Case Production 12 pack: 220

Residual Sugar / Acidity: less than 1.5g/l / 3.55

Alcohol Content: 14.8% Region / Location: Gualtallary

Vineyard Name: Tupungato Winelands

Size: 9 acres

Age: Planted in 2008 Altitude: 4600 feet

Soil Type: Chalk, Granite, alluvial

Trellis System: Espaldero

Yield: 2 tons / acre

How: Hand picked in 15kg buckets Winemaker: Michelini Brothers

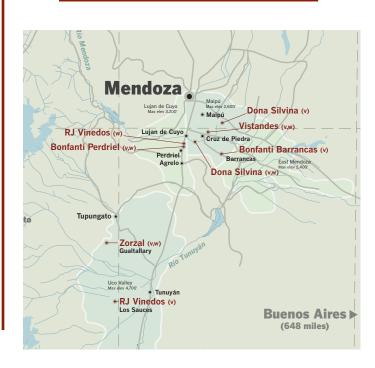
Oak Treatment: 3000 liter Amphora for 30 days

Age of the Barrel: 3-6 year old barrel

Bottle Aging: 18 months

## SuperUco

This project began in 2012 as an inspiration to focus on the pure soul and terroir of the Uco Valley, specifically Gualtallary and Vista Flores. The Michelini brothers, also winemakers at Mendoza's renowned Zorzal and Passionate wineries, are creating their first biodynamic wines under the Calcareo and SuperUco labels. The outdoor winery consists of egg-shaped concrete amphoras in The Vines of Mendoza's Winemaker's Village project. This boutique, biodynamic project is the first of its kind in Mendoza with very limited production of top quality, terroir driven wines. The two hectare farm is planted in circles with 360 degrees of exposure to the sun. The different varietals are planted from the center outward, as its vegetative cycle dictates. Neal Martin (Wine Advocate) commented on the Michelini Bros. wines that "Their passion and commitment, their spirituality and, for want of a better word, "purity" in terms of doing what they do for the love of it rather than financial reward, brought to mind the Lopez de Heredia sisters in Rioja. If you want cutting edge, meticulously crafted Argentinean wines hot footed from one of the most exciting sub-regions (Gualtallary), then look no further."



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