



Delator de Sueños *Bequignol*

ORIGIN

Delator estate, San Carlos GI.
Uco Valley. 1085 masl

SOIL PROFILE

Clay sandy loam, formed on the northwest bank of the Papagayos stream, in San Carlos

WINEMAKING DETAILS

After a cluster selection, the bunches are transferred to concrete vats. 50% of the stem is used. Alcoholic fermentation with native yeast. This wine is aged for 6 months in concrete vats, where the malolactic fermentation takes place. Natural clarification and stabilization.

VINTAGE
2021

VARIETAL
100% Bequignol Noir

ALCOHOL
12.6% VOL.

WINEMAKER
Luis Soria