



WINE

Numina

VINTAGE

2022

REGION

Valle de Uco, Tunuyán
Mendoza

COUNTRY OF ORIGIN

Argentina

BLEND

100% Malbec

ENOLOGIST

José Galante/Jorge Cabeza



TASTING NOTES

Spice notes on the nose, such as white pepper, lend the wine fresh aromas that mingle with floral notes such as violet and rose. Juicy and vibrant in the mouth with a lively lingering finish.

VINEYARD NOTES

This 100 percent Malbec wine is made from grapes sourced from our own vineyards. 40 percent of the grapes are from our Finca El Oasis vineyards, situated at 1,100-1,150 metres above sea level (masl), planted from 2003 to 2008 and trellis-trained. Vine density is 5000 plants/hectare and the vineyards are drip irrigated. The shallow soils are sandy loam with calcium carbonates along with calcium carbonate-encrusted stones starting at 20 cm below the surface. The grapes were harvested from 17 to 28 March. 60 percent of the grapes are from our Finca La Pampa vineyards located in the San Pablo GI at 1,250 masl, planted in 2013 and trellis trained. Vine density is 5000 plants/hectare. The soils are sandy loam and only slightly rocky from the surface to a depth of 50 cm, at which point rocks become more numerous and there is a greater incidence of calcium carbonate deposits. The grapes were harvested from 17 March to the first week of April.

VINTAGE REPORT

The 2021-2022 season was generally warm and dry, particularly in the spring, with the low humidity resulting in occurrences of frost events in October prior to budding that did not significantly affect plant development.

While there was precipitation from November to January, rainfall during harvest time was scarce so the grapes were in excellent health.

The warmest weather was concentrated during October-November and March-April, with the latter period resulting in accelerated ripening. Overall the grapes reached a very good level of maturity, with good concentration of acidity, excellent characteristics for producing wines with a capacity for ageing.

WINEMAKING REPORT

The grapes were hand-picked and transported in 400-kg bins to the winery, where clusters were then selected and destemmed.

The crushed grapes were cold macerated at 8°-10°C for 4-5 days.

For fermentation, 15 percent of the must was transferred to 7000-litre oak foudres, 5 percent to concrete tanks and 80 percent to variously-sized stainless steel tanks, and with the fermentation of 70 percent of the must initiated with selected dry yeasts and 30 percent with wild or indigenous yeasts. In both cases, fermentation was temperature controlled at 28°-29°C and employed remontage, délestage and pigéage. After this step in production, the wine underwent an additional 7-10 days of maceration followed by

racking and transfer to oak barrels for spontaneous malolactic fermentation. After six months the component wines were blended and returned to barrels for ageing. The total time of barrel-ageing was 14 months.

ANALYTIC DATA

Alcohol content: 14.5% ABV

Tartaric acid: 5.6 g/L

Residual sugar: 2 g/L

pH: 3.7



Bottling date:

October 2023/July

Volume produced:

200,000 litres.

