



Caelum is a small constellation that can be seen from the southern hemisphere. It represents a chisel, the sculptor's tool. As the chisel to the sculptor, our hands are to us the tool of winemaking.



★ ESTATE SELECTION MALBEC

VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.

ALTITUDE: 1.000 meters above sea level.

YEAR OF PLANTATION: 2000.

TRAINING SYSTEM: Vertical shoot positioning.

GRAPE YIELD: 8.000 kg / ha.

HARVEST: Manual.

SOIL TYPE: Clay, limestone and rocks in the subsoil.

WINEMAKING

COMPOSITION: 100% Malbec.

WINEMAKING: Manual selection of grapes on conveyor belt. Some grape bunches are de-stemmed and others are crushed. 5 days of cold maceration of must and skins in stainless steel tanks. Fermentation with indigenous yeasts. Running off the wine (racking the wine) by gravity. 6 months of ageing in stainless steel tanks. Filtering and bottling.

PRODUCTION: 15.000 bottles / year.

WINEMAKER: Juan Ubaldini.

TASTING NOTES

Ruby-red color wine with violet highlights and fruit-bearing aromas of cranberry and plum. It is well-rounded and bold wine, yet fresh and opulent thanks to its sweet tanins and good acidity.

BEST SERVED: Between 15°C y 16°C.