ÓPALO

REVOLUTION SINCE 2003

The ópalo is a particular mineral whose vibrations have the power necessary to awaken creativity, and is the only gem capable of reflecting the rays of light, with a hypnotizing effect. Ópalo is a magnetic wine in each glass, leaving an indelible mark in the memory of those who dare to discover it.

Ópalo is a wine that was born from the creative revolution of Mauricio Lorca in 2003, aiming to develop premium wines without wood. Based on terroirs of height, with high density of planting and low production per plant, the first line without aging of high quality of our winery was born.

(100% Cabernet Sauvignon)

Los Inicios - Vista Flores - Uco Valley. High Density Vineyard 6,850 plants per Hectare.

Grapes selected cluster by cluster. Fermentation takes place in concrete tanks during 10 days at temperatures between 24 to 26 C°. Aged in concrete containers to reveal the expression of the terroir, giving it a great aromatic potential respecting the perfect varietal typicity.

It has a burgundy color with garnet red tones. The nose shows the typical aroma of green pepper accompanied by aromas of fresh fruit such as ripe strawberries and red plums. In the mouth it is an easy to drink wine, persistent, with balanced and silky tannins. This wine reveals characteristics of a particular terroir that has a lot to offer.

It is an ideal wine for a mushroom risotto, grilled pork shoulder, and also for desserts such as chocolate cake with dulce de leche.

We suggest serving between 14° C - 16 ° C.