



ANCESTRAL

Our “Ancestral” line of wines has been created with the purpose of expressing the soil of our vines located in Uco Valley, through the combination of terroir and “clayvers”, that reach a perfect combination of the hard work of our winemakers, from the place of origin of the grape, taking into account how meaningful and important it is to appreciate each one of the participants in this great project.



(35% Cabernet Franc, 35% Syrah y 30% Petit Verdot)



Los Árboles, Tunuyan, Uco Valley, Mendoza. This vine grows in a frank sandy soil at 1250 meters altitude with high vertical shoot position training, being a traditional vine. Los Inicios, Vista Flores, Tunuyán, Uco Valley, Mendoza. 1050 meters altitude with high vertical shoot position training.



The process to make this wine begins with the selection of three vine plots (one for each varietal), of approximately 500 m2 each inside the same vineyard. The grapes come from these selected plots and the clusters are destemmed, pulling out grape by grape placing them into the vessels (clyvers). From that moment onwards, alcoholic fermentation starts. It lasts from 10 to 15 days at 22° temperature. After that, malolactic fermentation is produced always in the same containers. By the end of this process, racking begins pulling away the thick lees. Once it is stabilized, the wine stays in the clyvers until the following year, when the blend is prepared studying which is the best combination. It is kept into these clyvers for 12 months and then the wine is bottled. It is calculated to have more than 10 years aging potential.



Our Lorca Ancestral Blend wine displays a red rubi color with garnet hues, bright and limpid in sight. Our blend expresses outstanding aromas such as black olives, ripe cherries, black truffles, tobacco, cacao, bitter cocoa and green bell pepper. In mouth, it can be herbaceous, fruity and something vegetable, with balanced tannins, the usual aromas of these varietals go together well with the structure reached in the mouth.



Our wine is perfect to pair with magret of duck, lamb in wine with mushroom sauce and hazelnuts or skirt steak in wine.



Recommended service temperature between 14° y 18°