



Inspirado

Ultra limited production, where each cluster is selected to make a wine with the very best grapes from the harvest. Mauricio Lorca philosophy is focused in unfolding quality, which is based in a proper vineyard management and a modern winemaking to show exactly what nature delivers.



(Malbec, Syrah, Petit Verdot, Cabernet Sauvignon, Cabernet Franc)



Los Altepes. Los Árboles - Valle de Uco - Mendoza 1250 meters above sea level. High density vineyards. 6.850 plants per Hectare. Grapes selected cluster by cluster.



Hand picking in the months of March and April, with a careful selection of grapes. First fermentation in french and american oak barrels. 85% is aged for 18 months in new french oak barrels and 15% is aged in american oak. Production of 3.000 bottles.



In sight, it presents a deep red color, almost black. In nose, it unfold an attractive aromatic potential, where black fruit and spices stand out, together with chocolate and vanilla given by the oak aging. In mouth, it offers an excellent body and a sweet start with round tannins. It is a delicate, elegant example that finishes in a long and persistent ending.



Ideal to pair with grilled seasoned and smoked red meat, preparations with spices and curries (rice and pasta), goat and sheep cheese. It also combines nicely with desserts that are made with chocolate and quince with mascarpone.



Service temperature for this wine is between 14° and 16° C.