



GRANDELIRIO BLEND MÁS DELIRANTE

“It all started with a delirious thought. It was so delirious, absurd and contrary to logic that it drifted away, and made us all fly with it.

GRANDELIRIO, our own delusion of teasing time and space, making wines that make you fall in love”

VINEYARD:

It is a blend made from old vines, specially selected in the Uco Valley, Mendoza, at an altitude of about 1100 meters above sea level. The blend is made from 70 % Malbec, from Gualtallary, in Tupungato, 25 % of Cabernet Franc and 5% of Petit Verdot, both from Los Chacayes, in Tunuyán.

Cultivated under a system of high density plantation and with a controlled performance in the production of 7 tns/ha. The grapes are harvested in the second half of April, hand picked in small plastic cases, followed by a manual selection of bunches in the vineyard.

ELABORATION

Once the grapes get to the winery from the different terroirs grapes are manually selected.

Each batch from each terroir is produced separately, in small stainless steel tanks.

A cold pre-fermentation maceration is made to concentrate the color from the skin and promote the extraction of varietal aromas that enhance its freshness and its authenticity.

Fermentation is completed with natural yeasts, between 26 and 28°C (78 to 82°F). Later, a slow post-fermentation maceration is done to extract polyphenols.

Ageing is done in French Oak new barrels for 12 months.

And then, through tasting, we decide on the configuration and the selection of barrels of this great cut of Malbec, Cabernet Franc and Petit Verdot.

TASTING NOTES

GRANDELIRIO BLEND MÁS DELIRANTE, is a unique blend that reflects all the freshness and delicacy of the Uco Valley Terroir.

This wine stands out for its deep purple-red color.

It is a very expressive wine, with great aromatic complexity that enhances the balance between fruit and oak.

When tasted, it stands out for its roundness, sophistication and unctuous smoothness.