



**ANGULO INNOCENTI**

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## Unísono | 2014

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**VINTAGE:** 2014

**GRAPE:** 48% Malbec, 37% Cabernet Sauvignon, 15% Cabernet Franc.

**TASTING NOTES:** Unísono is a blend which changes every year, using only highest quality grapes from each vintage. It has an impressive bouquet, rich and generous with scents of dark plum, boysenberry, fresh dates and a smear of dark chocolate. The palate is fullbodied with a luscious entry. It has a gloriously seductive, velvety texture and the rounded supple finish is a delight.

### **VINEYARD:**

**Location:** La Consulta - Uco Valley

**Climate:** Cool, sunny days and cold mountain nights

**Soil:** Special parts (micro lots), very poor sandy soils with lots of round, calcareous rocks

**Irrigation System:** Drip Irrigation (stress water - yields very low).

**Pruning:** Double Guyot

**Harvest:** Manually harvested small plastic bins of 18 - 20 kilograms.

### **WINEMAKING:**

**Fermentation:** Stainless steel tanks and concrete vats, at 29° C. Indigenous yeasts. Malbec and Cabernet Sauvignon are co-fermented in order to achieve a more seamless integration of their aroma, flavor and textural profiles.

**Maceration:** 3 lot blend of Malbec (blocks 4, 9 and 19) with 15 days of maceration post fermentation. 2 lot blend of Cabernet Sauvignon (blocks 1 and 8) with 23 days of post fermentation maceration. Lot 18 of Cabernet Franc with 15 days of post fermentation maceration.

**Malolactic Fermentation:** Spontaneous in barrels.

**Aging:** 18 months (97% French oak - 3% American oak). Just 3% of new oak. The rest is 2nd and 3rd use.

**Alcohol:** 14,8%.

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