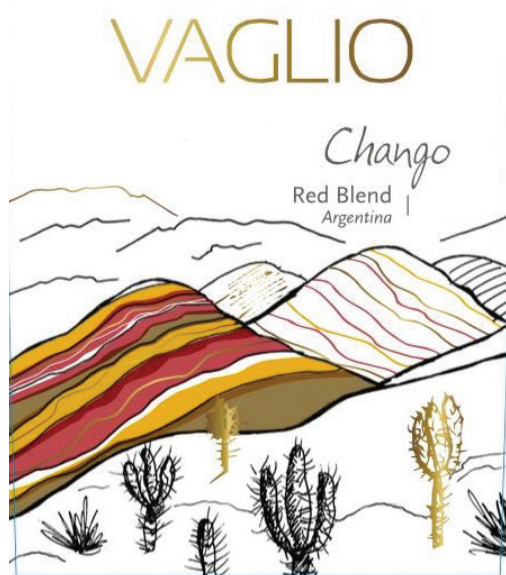


VAGLIO - CHANGO 2014



This is a blend of 65% Malbec, 20% Tannat, 15% Cabernet Sauvignon. The Malbec and Cabernet Sauvignon are from Altamira and the Tannat is from Cafayate. The nose is layered with aromas of bright bruised red fruit, orange peel or grapefruit peel, sandal wood, dill, and sage. The palate is soft and smooth with notes of chocolate covered cranberries and Bing cherries and a brine quality that leads into an earth driven, mocha finish.

Varietal: 65% Malbec, 20% Tannat, 15% Cabernet Sauvignon
Residual Sugar / pH: az:2.5g/L / ph: 3.64
Case Production 12 pack: 600
Alcohol Content: 14.10%
Region / Location: Southern Cafayate
Vineyard Name: Rio Seco / Chacayes
Size: 49 acres Rio Seco / 69 acres Chacales
Age: Planted in 2007
Altitude: 4,133 ft
Soil Type: Clay and limestone, alluvial origin.
Trellis System: Tall VSP
Yield: 8 tons/acre
How: Hand harvested
Winemaker: José Lovaglio Balbo
Oak Treatment: 11 months
Age of the Barrel: 2nd and 3rd use
Bottle Aging: Minimum 6 months
Maceration / Fermentation: Pre-fermentative maceration of 4 days, fermentation @ 25-28 °C
Sustainably Farmed: Yes

VAGLIO

Vaglio is a new micro-winery located in Tupungato created by José LoVaglio Balbo. He produces four single vineyard wines that all focus on micro-climates and minimal winemaking. José is a young winemaker at Dominio del Plata and the son of Susanna Balbo. Each of his wines represent a unique terroir as well as different stages of his life.

