

Passionate Wines Montesco Parral 2016



Vintage: 2016

Varietal: 40% Malbec, 30% Cabernet Sauvignon, 30% Bonarda

Case Production 12 pack: 1700

Alcohol Content: 13.5

Region / Location: Anchoris, Tupungato, Uco Valley

Vineyard: ,

Planted:

Altitude: 4750

Farming Practices: Sustainable

Soil Type: Gravel, clay, and sand

Trellis System: Pergola

Yield: 1700

Stem Inclusion: None

Yeast: Native

Winemaker: Matias Michelini

Élevage: 12 Months in used French Oak Barrels

Lees Contact:

Filtration Method: Light Cartridge

Maceration / Fermentation: Fermented in Concrete Tanks with a 15 day post ferment maceration.

UPC Code: 810451030019

Via Revolucionaria is the brainchild of Matias Michelini. He is the winemaker, agronomist and Grand Poobah of his winery named Passionate Wines. Matias strives to make experimental wines that express terroir. These wines are low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are single vineyard, unconventional wines, fermented with native yeast. He produces a skin macerated Torrontes “Brutal”, a vertical and unfiltered Semillon “Hulk”, and a carbonic macerated and fermented Bonarda “Pura”. Matias continues to experiment with other cuvees with the mantra of producing either atypical varietals or classic varietals in atypical methods.