

SuperUco Calcareo Granito de Tupungato 2015

This 100% hand harvested Malbec is from a single vineyard in the Gualtallary sub-region of the Uco Valley. The nose jumps out of the glass with notes of boisenberry, plum, and vanilla. The wine is big and broad with ample tannin and high minerality that leads to a long finish with hints of dark cherry and orange peel.



Vintage: 2015
Varietal: 100% Malbec
Case Production 12 pack: 300
Alcohol Content: 14.80%
Region / Location: Gualtallary, Tupungato, Uco Valley
Vineyard: Tupungato Winelands, 9 acres
Planted: Planted in 2008
Altitude: 4600 feet
Farming Practices: Sustainable
Soil Type: Chalk, Granite, alluvial
Trellis System: Espaldero
Yield: 300
Stem Inclusion:
Yeast: Native
Winemaker: Michelini Brothers
Élevage: 3000 liter Amphora for 30 days
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation:
UPC Code:



Superuco began as an inspiration to focus on the pure soul and terroir of the Uco Valley. The Michelini brothers, also winemakers at Mendoza's renowned Zorzal and Passionate wineries, planted and built their biodynamic winery in the Los Chacayes subregion of the Uco Valley in Argentina in 2012. They produce wines under the Calcareo and SuperUco labels. The dodecahedron shaped winery consists of egg-shaped concrete amphoras, foudres, and concrete eggs. The two hectare farm is planted in concentric circles so that the vines have 360 degrees of exposure to the sun. The different varieties are planted from the center outward, as its vegetative cycle dictates. This boutique, biodynamic winery produces very limited production of top quality, terroir driven wines.