

# SuperUco Calcareo Granito de Tupungato 2017

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: 2017  
Varietal: 100% Malbec  
Case Production 12 pack: 540  
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: 540  
Stem Inclusion: Yes  
Yeast: Native  
Winemaker: Michelini Brothers  
Élevage: 3000 liter Amphora for 30 days then 14 months in used 225L French Oak barrels  
Lees Contact:  
Filtration Method: Unfiltered and Unfined  
Maceration / Fermentation:  
UPC Code:



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. SuperUco was originally inspired with the intent to showcase three unique calcareous soil types from some of the most highly regarded subregions of the Uco Valley. They produce wines under the Calcareo and SuperUco labels. The dodecahedron shaped winery consists of egg-shaped concrete amphoras, foudres, barrels, 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 bottlings of top quality, terroir driven wines.