

SuperUco Rio de Chacayes 2014

This 100% hand harvested Malbec is from a single vineyard in the Chacayes sub-region of the Uco Valley. The nose is bright with notes of vanilla, baking spices, black berries, and blueberry pie. The wine is smooth as velvet with cassis, plum, and baked blueberries coating the mouth with rich soft fruit. Hints of clove, sage, and cinnamon lead to a long and satisfying finish.



Vintage: 2014
Varietal: 100% Malbec
Case Production 12 pack:
Alcohol Content: 14.50%
Region / Location:
Vineyard: Finca blousson, Mantrax, 7.5 acres, 12.5 acres (.7 used)
Planted: Planted in 2008 and 2006
Altitude: 4430 feet, 4600 feet
Farming Practices:
Soil Type: river rock, chalk, sand, alluvial
Trellis System: Espaldero
Yield:
Stem Inclusion:
Yeast:
Winemaker: Michelini Brothers
Élevage: 3000 liter Amphora for 30 days
Lees Contact:
Filtration Method:
Maceration / Fermentation: Amphora 3000L 15 days fermentation and then 15 day Maceration
UPC Code: 853586006023



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 Calcáreo 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.