

Vaglio Temple 2014

This is 100% hand harvested Malbec from a single vineyard in Anchoris, Lujan de Cuyo. The wine shows notes of dark black fruit, rose petals, and hints of baking spices and coriander. Fresh baked bread and lemon custard coat the palate with a cocoa powder that leads to a smooth, long finish.



Vintage: 2014
Varietal: 100% Malbec
Case Production 12 pack:
Alcohol Content: 13.80%
Region / Location:
Vineyard: Paulucchi, 17.5 acres
Planted: Planted in 1993
Altitude: 3,001 ft
Farming Practices:
Soil Type: Clay/Clay loam, with thin layers of gravelly soil
Trellis System: Low French style VSP (Flood irrigation)
Yield:
Stem Inclusion:
Yeast:
Winemaker: José Lovaglio Balbo
Élevage: 11 months
Lees Contact:
Filtration Method:
Maceration / Fermentation: Pre-fermentative maceration of 4 days, fermentation @ 25- 28 °C
UPC Code: 858497005028

VAGLIO

Vaglio is owned and operated by José Lovaglio Balbo. In 2013 he started to rent an old, small gravity fed concrete winery in Tupungato and refurbished it to meet his needs. He produces single vineyard wines, from different sub regions and soil types, that are all vinified in the same way with minimal intervention and oak contact. Jose aims to showcase the different microclimates of Northern Mendoza through terroir driven wines. José is also one of the head winemakers at Dominio del Plata and the son of Susanna Balbo. Each of Jose's wines represent different stages of his life. We believe that Jose has a bright future with his burning desire to dig deeper and push limits compounded with his access to the logistics and infrastructure of his family's winery.