

INKARRI

Varietal Composition: Bonarda, Malbec. % depends on vintage.

Origin: Nuna Vineyard, Agrelo, Luján de Cuyo, Mendoza, Argentina.

Altitude: 960 metres abs.

Soil: Mostly silty loam soil with sandy loam spots 100 cm and deeper with calcium carbonate coated gravel in some areas.

Viticulture: Organic and biodynamic certified by Demeter. Vegan. certified by the Vegan Society. GMO free.

Climate: Sunny and dry with wide thermal amplitude.

Production: 20.000 bottles.

Vinification: 50% carbonic maceration for 30 days. 50% traditional vinification. Spontaneous fermentation with native yeasts, no sulphites at any part of the process. The only ingredients are grapes + love. Unfined, unfiltered.

Ageing: No ageing. The wine is bottled as soon as it is ready.

Winemaker: Gabriel Bloise.



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