



Eolo

Single Vineyard



Trivento Introduces the 2020 Vintage of *Eolo Malbec*

Trivento, the renowned Argentine winery known for its excellence in wines, presents the 2020 vintage of Eolo Malbec. This iconic wine from the century-old Eolo vineyard in Luján de Cuyo has captivated critics and wine enthusiasts worldwide.

After 18 months in French oak barrels and another 12 months being kept in bottle, the 2020 vintage of Eolo Malbec concludes its aging process and gets to the main markets worldwide.

This vintage portrays an aromatic profile with defined layers that reflect the characteristics of a year with dry and warm weather. As regards its color profile, it is a deep violet-red Malbec, with bluish hues. On the nose, it displays clear aromas of red fruit, with notes of strawberry and currant. Subtle herbal and floral notes, such as violet, intertwine with hints of spices like clove. On the palate, it is silky, fluid, and balanced.

"The grapes from Eolo are the most delicate in Trivento. This demands patience during the manual harvest, which is carried out in stages because each plot has an optimal harvest time that is respected with rigor and great precision," emphasizes Germán Di Césare, the winemaking director of Eolo.

The 12,300 bottles of Eolo Malbec 2020 express the pure and refined traits of the century-old vineyard in the region of Luján de Cuyo that bears its name.

Accolades

Trivento Eolo Malbec 2020 has been praised by international wine critics. James Suckling included it in the Top 100 Best Wines of Argentina, awarding it 95 points. Patricio Tapia highlighted its opulence with 96 points, while Tim Atkin applauded its aromatic palette and balance stemming "from the venerable origin" with 95 points. Joaquín Hidalgo, Wine Editor at Vinous, recognized the winery's flagship wine with 94+ points.



Eolo

THE WISDOM OF TIME

96
POINTS

**Descor
ChadOS**
BEST OF VISTALBA

95
POINTS

Decanter

95
POINTS

**Tim
Atkin**

95
POINTS

JAMESSUCKLING.COM
TOP 100 ARGENTINA WINES 2023



Eolo Vineyard, Wisdom of Time

The vineyard, planted in 1912 is located on the northern bank of the Mendoza River and it has an Italian architecture with vines surrounded by olive trees. Di Césaire refers to the uniqueness of Eolo's soil by explaining, "Within a few meters, we find stony profiles, loam-silty textures, and some loam-sandy horizons. All these elements make Eolo special," he assures.

The old Malbec vines, pre-phylloxera, are irrigated through the use of the ancestral method of ditches and furrows with water from the Mendoza River, fed by the meltwater from the Andes Mountains. With a planting density of 5,550 plants per hectare, balance is the natural characteristic of the vineyard, which has an average yield of 1.18 kg per plant due to its age.

Through a study of the vineyard's soil profile, Di Césaire created a detailed map of the 4 hectares, dividing them into two sections (East and West), which were further divided into 7 plots based on their structure.

Stony limestone soil: Parcels 1.2 and 2.1. The conglomerates of carbonates are found at a depth of 40 to 100 cm. Above this layer, the texture is

silty-loam to loam. The vine roots fully explore this stony area. The Malbec from this soil is fruity and austere in character, with textured, thin, fluid, and juicy tannins.

Mixed soil: Parcel 2.2. It showcases a combination of clayey silt and sandy silt textures, with stones found at a depth of 100 to 120 cm. The roots partially explore the stony portion. The Malbec from this soil has medium concentration with softer tannins.

Sandy silt soil: Parcels 1.0 and 2.0. No coarse-grained materials are found and there is dominance of a sandy loam layer over silts. The expression of red fruit and herbs is higher. On the palate, it is fluid with round and smooth tannins.

Clayey silt soil: Parcels 1.1 and 2.3. No coarse-grained materials are found and there is dominance of a loam to silty loam layer over sands. On the nose, it presents ripe black fruit, while on the palate, it expresses density and rich tannins.

The uniqueness and identity of this century-old terroir in Luján de Cuyo are expressed in a prodigious Malbec with great aging potential.

Lujan de Cuyo ° Mendoza