

Eolo

Single Vineyard

The 2020 harvest is characterized by an aromatic profile with defined layers that reflect a year of dry and warm weather. The result is a violet-red Malbec with bluish nuances. On the nose, it shows a clear expression of red fruit with notes of strawberries and currants, along with subtle herbal touches, floral hints like violets, and spicy notes such as cloves. On the palate, it is silky, smooth, and well-balanced.

HARVEST 2020

BOTTLES PRODUCED 12.340

100% Malbec



ANALYSIS

Alcohol: 14.50 %
Vol.(20°C)
Ph: 3.48
Total Acidity: 6.2 g/l
Residual Sugar: 2.5 g/l

SOIL

35% Stony Calcareous 1.2-2.1
20% Sandy Silt 1.0-2.0
35% Clay Silt 1.1-2.3
10% Mixed 2.2

VINEYARD

The vineyard was planted in 1912, located on the north terrace of the Mendoza River at an altitude of 983 m.a.s.l – 3225 f.a.s.l – in Luján de Cuyo.

The Soil is loamy sand with horizontal bands of clay loam. Due to its alluvial formation, gravels appear beginning at depths of 90 cm to 3 meters.

Twenty hectares have been planted under double Guyot vine training and only four of these hectares are dedicated to the production of Trivento Eolo Malbec. They are irrigated using flood irrigation (furrow) with water channeled from the Mendoza River.

CLIMATE

Mendoza's climate is characterized by being arid, rainfall is scarce, with an average annual rainfall of 200 to 250 mm. Temperatures have a significant daily oscillation which favors the development of the ripeness of the grape, especially its phenolic compounds.

CYCLE 2019-2020

Winter passed with average and absolute temperatures within normal ranges, facilitating trouble-free bud break in line with previous years.

Summer, on the other hand, had slightly higher temperatures than in previous years, especially during January and February. As March progressed, and until the end of the ripening process, average temperatures increased considerably. These conditions, marked by high temperatures and a notable lack of rain, accelerated grape maturity and led to a harvest 20 days earlier of the historical average for the Eolo vineyard. The grape harvest began on March 5th and concluded on March 10th.

HARVEST

Harvest by hand of the Malbec grapes began on March 5th 2020 and went forward in seven stages according to the precise ripeness displayed in each plot, until March 10th. Yield: 6.400 kg per hectare.

VINIFICATION

Hand selection of clusters, destemming, and subsequent berry sorting by hand. Gentle roll crushing. Five days cold maceration before fermentation at 8°C.

Alcohol fermentation in stainless steel tanks for 15-17 days, at a controlled temperature of 24-27°C.

Select yeasts: *Saccharomyces Cerevisiae* (Bayanus). Post-fermentation maceration for 5 days. Racked directly to barrels. 100% natural malolactic fermentation.

AGEING

18 months in French oak
50% of the wine in medium-toasted barrels (33% new, 33% 1st use and 33% 2nd use) and the other 50% of the wine in 3rd use fudres.
Bottling date: Noviembre 2021.
Bottle aging: 12 months

TASTING NOTES

Appearance: deep violet red with blue reflections. Aromas: honest fruit expression with notes of strawberries and currants, accompanied by subtle herbal notes and flowers tones such as violet, as well as spices like cloves. Palate: silky, smooth and balanced.

AGING POTENTIAL / 15 Years

