

59N

TANNAT 2017
MENDOZA-ARGENTINA

KALÓS WINES is a project that pays tribute to Calixto, the grandfather of the Losada's family. For this reason, the inspiration for the wines' names emerge from the histories related to the grandfather's life.

The grandfather claimed to have 59 girlfriends during his youth.

TASTING NOTES

This wine presents a violet color and, small and bright claret tonalities. To the nose, it brings energetic aromas of ripe wild red and black fruits, spicy notes and chocolates.

Pleasant mouth feel, persistent flavor with plentiful ending. The brief time in French and American oak softens the huge tannic load, which offers us a wine of pleasant character.

VARIETAL COMPOSITION 100% Tannat

VINEYARD LOCATION La Consulta, San Carlos,
Mendoza

ALTITUDE 1100 MASL

SOIL Alluvial and rocky

VINEYARD AGE 60 years

HARVEST DAY Grapes are harvested between the
third and fourth week of March in
15-kilogram plastic cases

MACERATION METHOD Pre-fermentative
maceration in cold for 4 days at 46,4 °F

TOTAL MACERATION TIME from 15 to 20 days
approximately

FERMENTATION TEMPERATURE between 68 °F
and 77 °F with peaks of 82,4 °F

TOTAL NUMBER OF BOTTLES 15,000

ALCOHOL 14,5

