



## 2018 CORAZON DEL SOL

### LOS CHACAYES - UCO VALLEY - MALBEC

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This high-elevation Malbec tells the story of one of Mendoza's rockiest subzones, Los Chacayes IG. Led by the winemaking pioneer of single vineyard Malbec, Santiago Achaval, and protege Cristian Moor, Bodega Corazon del Sol is dedicated to site driven, small-production wines.

At 3,600' in elevation, a stone covered river bed on the threshold of the Andes Mountains is meticulously planted with 100-year-old 'massale selection' cuttings of Malbec. These sunbathed vines are sustainably farmed, hand-harvested, individually berry-sorted, then fermented in small batches to create an expression of high-altitude Malbec true to the floral and high-toned fruit aromas of the region. A vibrant Malbec accented by superfine tannins developed from the solar intensity and cool nights of the Uco Valley. This is a Malbec that celebrates site and vintage with skill and passion.



#### VARIETIES & CLONES

100% Malbec  
*Selection Massale from 100 year old vineyards  
in Agrelo & Perdriel*

#### APPELLATIONS

Los Chacayes IG

#### FARMING /WINEMAKING

Harvest Dates: March 24th, 2018  
Sustainably Farmed  
Individual Berry Sorted  
Gluten Free & Vegan

#### ELEVAGE

2nd & 3rd Use French Oak, 12 Months  
Boutes and Tarensaud  
Alc: 13.5%  
2800 Cases Imported

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Serving Temp: 55° | Glassware: Zalto Denk'Art Bordeaux Glass | SRP \$26

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