

Marcelo Pelleriti

GRAND CUVEE



Marcelo creates award winning wines in Valle de Uco, Argentina and in Pomerol, France.

Nature knows how to differentiate the best by itself. In this wine, a special batch selection, those barrels have their own personalities and seduce at first sight the winemaker's taste.

BLEND

VARIETY

80% Malbec y 20% Cabernet Franc.

VINEYARD LOCATION

La Consuta, Valle de Uco, Mendoza.

HEIGHT

1000 masl

SOIL

Alluvial, loam soils with calcareous deposits.

HARVEST

Hand-picking using small 12 kg plastic boxes.

SELECTION

Double moving belt system and vibrating sorting table.

WINE-MAKING METHOD

Micro-winemaking method in 225 liters French oak barrels. 10-15 -day, 8°C cold maceration. Barrels rotation and hand pigeage.

AGING

24 months in French oak barrels, 30-month bottle storage.

SERVING TEMPERATURE

Serve between 14°-16° C

DIRECTOR & WINEMAKER

Marcelo Pelleriti

AWARDS

94
POINTS

Harvest 2011



93
POINTS

Harvest 2013

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93
POINTS

Harvest 2012

JAMESUCKLING.COM

93
POINTS

Harvest 2011

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