

# LOS CARACOLES MALBEC MENDOZA



100% Malbec. A deep, bright violet color. Complex aromas featuring ripe blackberry, plum and dark cherry, accented by floral notes of violet and subtle hints of earth or spice. Medium to full-bodied and dry, showcasing crunchy blue fruit, juicy plum and black currant with unique notes of red pepper, cocoa powder and mocha. Balanced acidity and finely-grained, smooth tannins provide a velvety mouthfeel without a heavy finish. Clean, persistent and lingering with impressions of dark fruit and a touch of spice. Its bright fruit and balanced acidity make it an excellent match for grilled vegetables, steak, chorizo, or hearty pasta dishes. Organic/Biodynamic.

Sourced from the Los Chacayes subregion of the Uco Valley, situated in the foothills of the Andes in Mendoza, Argentina. The vineyard is at approximately 1,000m altitude. Well-drained alluvial soils composed of volcanic and granitic gravel, specifically containing decomposed rhyolite. 30+ year-old vines originally planted in the early 1990s. Grapes undergo a 5-day cold maceration at 10°C to extract color and aromatics before fermentation begins. Fermentation with indigenous yeasts in stainless steel vats, lasting approximately 7 days. After fermentation, the wine remains on the skins for an additional 20 days to build structure. The wine is pressed into concrete tanks, where it rests for 6 to 8 months *sur lie* (on the fine lees) to add texture and mouthfeel.

The Los Caracoles project is a creative partnership between Coeur Wine Co. and a visionary organic grower, born from a desire to move away from the heavy oak and high extraction found in many commercial examples. The estate's history is defined by a commitment to pioneering sustainability, having transitioned to fully certified organic farming over a decade ago. Named after the winding, "snail-like" mountain roads of the Andes, the project focuses on protecting the local landscape through biodynamic practices and the preservation of over 150 native plant species. By prioritizing the raw fruit and mineral character of the Uco Valley, the estate aims to produce a style that is inherently energetic and, as the founders describe it, "dangerously drinkable."

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## Tasting Note:

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100% Malbec. Aromas of blackberry, plum, cherry, violet & earth; medium to full-bodied & dry; flavors of blue fruit, plum, black currant, red pepper, cocoa & mocha; balanced acidity, smooth tannins & velvety mouthfeel; clean, persistent & lingering. Organic/Biodynamic.

## Shelf Talker:

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