

Piattelli Vineyards, Cafayate, Tannat 2019



A mouth filling, bold wine with rich black fruits and hints of earthy beetroot underpinned by a lovely graphite minerality, concentrated and full flavoured.

Producer Note

The Piattelli Vineyards lie in the foothills of the Andes Mountains, where the century old vines are irrigated by the pure waters melting from the snow crested peaks; significant in making their wines exquisite. At Piattelli Vineyards great pride is taken in crafting wines with a sense of place, as each region has distinct terroirs and microclimates. Led by head winemaker Valeria Antolin, the wines are produced through her passionate pursuit of perfection. Their gravity fed winery in Cafayate honours their commitment to sustainable practices. Piattelli Vineyards practises sustainable farming and their Mendoza vineyards are USDA certified organic. The grapes are cultivated with arid clean air, crystal clear water and nutrient rich soil and their award winning wines are produced with wisdom, precision and care.

Vintage

2019 offered excellent climatic conditions; there were no incidences of frost or hail, so the vines followed their natural growth progression. The warm, dry weather throughout the growing period resulted in healthy, vibrant fruit full of varietal characteristics.

Vineyard

The vines are grown at high altitude in Cafayate, situated at 1,700 metres above sea-level. It is one of the highest regions in the world suitable for viticulture and this high altitude is what defines the terroir. The vines are exposed to intense sunlight which results in the grapes forming thicker and darker skins to protect themselves from the ultraviolet rays; leading to more colour and flavour concentration in the grapes. The diurnal temperature difference results in an extended ripening season, producing flavoursome grapes with balancing acidity. The trellised vines are grown with minimal intervention in alluvial and sandy loam soils.

Winemaking

Fermentation took place with selected yeasts in stainless steel tanks at controlled and lasted for 10 days. Pump overs and délestage (rack and returns) were implemented during fermentation, in order to achieve the desired levels of extraction and homogenisation. Pressing followed immediately without an extended maceration. Malolactic conversion took place in stainless steel tanks, before being transferred to third use oak barrels for eight months' maturation.

Tasting Note

A mouth filling, powerful wine with rich blackberry fruits and hints of spice. Concentrated fruit flavours are balanced by a fresh palate with a chalky texture, through to pleasing and moreish finish.

Grape

Tannat 100%



Winemaker:	Alejandro Nesman
Region:	Salta
Sub region:	Cafayate
Country:	Argentina
Alcohol:	14.5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	3
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/Yes
Organic:	No
Biodynamic:	No
Product Code:	58614191
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Diam