

2020

Finca Buenaventura, Selección Blend

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

1174 masl. The coolest corner of Tunuyán, which borders Tupungato.

60 hectares of micro plots planted per variety and according to each specific soil type.

Walnut and almond trees planted to improve biodiversity.

Viticulture

100% hand harvested. Sustainable management of the vineyard, in the process of certification. Horses roam free eating weeds and naturally help fertilise soils.

Winemaking

Indigenous yeasts. Cold maceration prior to fermentation.

70% of the wine aged for 12 months in French and American oak barrels. Wine kept in bottle for 12 months prior to release.

Tasting Notes

Powerful and refined. Juicy dark fruit, led by blackberry and plum. A floral touch with nuances of violet and dried herbs. Notes of sweet spice, such as cinnamon and clove.

[IG: Finca Buenaventura Wines](#)

REGION Uco Valley, Mendoza, Argentina

APPELLATION Los Árboles, Tunuyán

BLEND 70% Malbec, 15% Cabernet Sauvignon, 15% Petit Verdot

WINEMAKER Sergio Gimenez

ABV 13.9%

