

Marcelo Pelleriti

BLEND OF TERROIR

A true expression of Mendoza's diverse regions and varieties, combined together with incredible mastery, resulting in an exceptionally complex and layered wine.

The challenge behind our Blend of Terroir is to interpret nature and bring out the best possible wine. The goal is to create a one-of-a-kind masterpiece that captures the best the land has to offer, showcasing the diversity and complexity of Mendoza's wine regions and varieties.

The Blend of Terroir is Marcelo's canvas, where his talent shines through. With the ability to taste over a hundred different samples, he creates a blend in his mind, recalling components that will adjust perfectly. This blend is a true demonstration of his skill, revealing layers of complexity that celebrate the unique character of each terroir.

TECHNICAL INFORMATION

Varietal: 50% Malbec from La Consulta, 20% Cofermented Cabernet Franc and Malbec from Altamira, 20% Malbec from Agrelo, 10% Malbec from Altamira.

Vinification: Micro-winemaking method in 225 liter French oak barrels. 10-15 days, 8°C cold maceration. Barrel rotation and hand pigeage.

Aging: 18 months in French Oak (10% new).

Winegrowers: Marcelo Pelleriti & Miguel Priore

Manufacturer's Suggested Retail Price: \$70

Production: 1.000 cases (9L)

2019 BLENDING NOTES

A selection of plots within La Consulta, Altamira and Agrelo, each one imparting a distinct essence to the final composition:

- 50% Microvinified Malbec - Plot La Consulta: Floral notes and subtle Earthiness.
- 20% Cofermented Cabernet Franc & Malbec - Plot Altamira: Freshness and Texture.
- 20% Malbec - Plot Agrelo: Red Fruit and Dark Fruit.
- 10% Malbec - Plot Altamira: Mineral character.

RECOGNITIONS

2019 **96** James Suckling | 2019 **94** Tim Atkin | 2018 **95** James Suckling
2017 **95** James Suckling | 2016 **94** James Suckling | 2015 **95** James Suckling | 2014 **94** James Suckling



PELLERITI PRIORE

MENDOZA, ARGENTINA