



HUARPE
HEREDEROS DE LOS ANDES

GUAYQUIL

THE CHOSEN ONE



Location: Agrelo, Luján de Cuyo y Gualtallary, Tupungato. Mendoza.

Winemaker: José Hernández Toso

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Composition: 40% Malbec - 35% Cabernet Sauvignon 10% Petit Verdot - 10% Tannat - 5% Bonarda

Altitude: 980 m.a.s.l.

Soils: Agrelo: Sandy-loamy-clay, of alluvial origin and with great content of calcium carbonate.

Gualtallary: Alluvial origin, Sandy-loam texture interwoven with boulders coming from the descent of the Las Tunas river. They are poor in organic matter and have excellent drainage. Thus, the vineyard explores the deepest layers of the soil and settles pronounced roots.

Aging: 24 months 500 lts French oak barrels

Cellaring potential: 15 years

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Alcohol: 14,9 % Vol.

AT: 5,6 g/l

PH: 3,7

Sugar: 2,7 g/l

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Tasting notes:

Guayquil is a deep red wine. Its elegant nose reveals aromas of red fruits such as currant, as well as coffee and tobacco due to its passage through French oak barrels. It is a blend of silky texture, its tannins are round and its structure opulent. After resting, it displays an interesting aromatic complexity. Its end is persistent and evocative.