

ROCAMADRE CRIOLLA / ROCAMADRE / 2019 / MENDOZA / ARGENTINA

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

Rocamadre concentrates on crafting wines from mountain-grown grapes. For us, viticulture and winemaking are parts of the same process, one that begins in the vineyards and finishes in the winery, all the while respecting natural processes and the environment. Our wines are fresh and pure, made with a sense of where they are from. We try to reflect the mountains, the sun, the snow and the stones in every bottle.

ROCAMADRE

VITICULTURE + VINIFICATION

80-year-old vines planted 1,100 metres above sea level in the Uco Valley. Fermented naturally with wild yeasts and aged for 6 months in old barrels. Unfiltered. Natural fermentation.

TASTING NOTE

A field blend of Criolla Chica and Criolla Grande. Total production just 2,000 bottles. Lightly coloured, juicy, sapid, thirst-quenching red wine that displays the Criolla varieties in a whole new light.

FACTS + STATS

WINEMAKER	JUANFA SUAREZ
VARIETIES	50% CRIOLLA CHICA, 50% CRIOLLA GRANDE
APPELLATION	MENDOZA
FORMAT	0.750L
ALCOHOL	13%
TOTAL ACIDITY	5.8 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	100 MG/L
CASE SIZE	6

