

MARCHIORI & BARRAUD

Hornero 2022

The aftertaste includes ripe fruits and spices.

Bright ruby red color, with purple hues. The predominant aromas include black fruits like black currant (cassis) and blackberry. Subtle notes of fresh herbs and floral notes like violets also appear. On the palate, flavors of red and black fruits are present. The 16 months of barrel aging impart aromas of tobacco and cocoa. The acidity is moderate, providing good balance and freshness. The aftertaste includes ripe fruits and spices.


Noelia Torres
Enóloga



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MENDOZA - ARGENTINA

Varietal Composition

68% Malbec | 12% Cabernet Sauvignon | 12% Petit Verdot | 8% Cabernet Franc

Marchiori Vineyard

Perdiel, Luján de Cuyo

The vineyard soils have layers with silty and clay loam textures where fine materials predominate. They are very deep and allow for great radical exploration. The wide thermal amplitude along the vegetative cycle, especially during the maturity stage, allows both acids and polyphenols to reach their optimum ripeness. Altitudes range from 945 - 1,100 m (2,624 - 3,608 ft).

Las Piedras Vineyards

Perdiel, Luján de Cuyo

Soils formed by the deposit of coarse materials such as boulders, sands of different calibers and large-sized silts. They are very young soils with a loamy texture, with well-marked layers and very good permeability. The proximity of the river generates a constant breeze that circulates from west to east during the mornings and in the opposite direction during the afternoons. This allows the vine to produce thick-skinned grains with high polyphenol content. Altitudes range from 945 - 1,100 m (2,624 - 3,608 ft)

Winemaking: hand harvested in 20 kg. cases

Harvest dates: March 22th 2022 | April 8th 2022 | April 11th 2022 | April 5th 2022.

Traditional fermentation in stainless steel tanks.

Total maceration: 22 days | 22 days | 21days | 22days.

Aged: Aged for 16 months in first and second used French oak barrels. Unfined and unfiltered.

Analytical data:

Alcohol 14,50 % V/V

Acidity 5,95 g/l

pH 3,55