

MANOS NEGRAS



Real winemakers get their hands dirty. Hands black with wine. That's what Manos Negras is all about. Rolling up our sleeves and getting our hands dirty. That's how we make these hand-crafted wines.

Vineyard: G.I. Paraje Altamira, San Carlos, Mendoza..

Varietal(s): Malbec, Cabernet Sauvignon, Cabernet Franc y Petit Verdot.

Fermentation: varietals are co-fermented. Cabernet Franc intensifies the floral layer of malbec creating natural elegance that reminds us of an old world wine. Cold maceration for 4 days then fermented at a low temperature, less than 71°F/22°C, for 12 days. Post Fermentation maceration for 4 days. .

Aging: 12 months in French oak barrels, 15% new.

pH: 5,6

Total acidity: 3.5 gr/lt

Artesano is born in the heart of Paraje Altamira as a result of a co-fermentation of Malbec, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. A jigsaw that is solved by a right hand and a mind that focuses on the detail. A real craftsman in search of the purest expression of this special place.