

A faint, sketch-style illustration of a mountain range with several peaks and several evergreen trees scattered across the foreground and middle ground.

B O D E G A Y      V I Ñ E D O S  
**CUCHILLO DE PALO**





VALLE DE UCO, MENDOZA, ARGENTINA

Oenology is one of man's most passionate activities. That passion is the origin of our wines. And what makes us different is our number one tool... Creativity. To know... To explore... To learn from each step we take, and to do something new... To be better producers and make a greater wine.

Cuchillo de Palo wines are the result of an exceptional vineyard located in Vistaflores, at the foot of majestic mountains. Our main objective is to capture and express, in an authentic manner, the unique character of our terroir, without any pretensions. We strive to create wines that are truly enjoyable, placing emphasis on quality and uniqueness.

We allow ourselves to explore and experiment with micro-vinifications, constantly seeking the ideal blend that reflects the different stages of evolution of our grapes. This passion for the art of winemaking is carried out by "El Nesti" (Ernesto Bajda), our talented winemaker, who allows himself to be free in a place he knows like the garden of his own home, and that we care for with the same attention to detail and precision as a Japanese garden.



## VINEYARDS

Located in Vistaflores, Tunuyan, in the heart of Uco Valley at 1054 meters above sea level. Silty loam soil, coming from calcareous rocks.

Location





## CABERNET FRANC

2022

### *Blend*

96% Cabernet Franc, 4% Malbec

### *Region*

Vistaflores, Valle de Uco - 1054 m elevation.  
Calcareous Silty Loam. VSP. Traditional cultivation.

### *Vineyard Age*

11 year old vines (avg).

### *Density*

5500 pl/ha.

Hand harvested in the second half of March. Use of 10-20% whole cluster. They were made by means of a cold maceration between 5 - 8 degrees for three days. Elaborated by maceration at low temperatures. Fermentation in small stainless steel tanks and concrete. Ageing in 225-300-500L french oak barrels from 2nd to 4th use, for 12-14 months.

### TASTING NOTES

Medium-high body and intense red color with violet reflections. On the nose it is perceived with notes of roasted red pepper, both red and black fruits, herbal and complex. On the palate it surprises us with its velvety tannins and its enveloping body, medium acidity, and persistent memory.

### *Alcohol*

13,40%.





## MALBEC

2022

### *Blend*

95% Malbec, 3% Cabernet Franc, 2% Petit Verdot.

### *Region*

Vistaflores, Valle de Uco - 1054 m elevation.  
Calcareous Silty Loam. VSP. Traditional cultivation.

### *Vineyard Age*

11 year old vines (avg).

### *Density*

5500 pl/ha.

Hand harvested in the second half of March. Use of 30% whole cluster. Made by maceration at low temperatures and fermented at high temperatures in small concrete & stainless steel tanks. Ageing in 225-300-500L french oak barrels from 2nd to 4th use, for 12-14 months.

### TASTING NOTES

To the eye, intense red with purple reflections, medium-high body. Fruity on the nose, with notes of red and black fruits denoting raspberries and blueberries. Spicy, with toasted and smoky notes provided by the subtle French oak from its aging.

### *Alcohol*

13,40%.



## ROSE PINOT NOIR

2023

### *Blend*

100% Pinot Noir

### *Region*

Vistaflores, Valle de Uco - 1054 m elevation.  
Calcareous Silty Loam. VSP. Traditional cultivation.

### *Vineyard Age*

11 year old vines (avg).

### *Density*

5500 pl/ha.

100% Pinot Noir varietal, aged in stainless steel tanks and small production. Their grapes are harvested all in the same day and treated together to start their transformation process from the beginning. Ideal to accompany with fresh or citrus appetizers.

### TASTING NOTES

Light pink in color, with copper reflections. On the nose it presents hints of Mediterranean herbs, with notes of thyme, orange blossom and pink pepper along with strawberries and pink grapefruit, the result of the co-fermentation of varieties and the subtle influence of wood in small volumes. On the palate it is fresh, elegant and light. The floral and fruity notes leave a long and pleasant memory.

### *Alcohol*

12,80%.





## CABERNET FRANC

2022

### *Blend*

100% Cabernet franc

### *Region*

Vistaflores, Valle de Uco - 1054 m elevation.  
Calcareous Silty Loam. VSP. Traditional cultivation.

### *Vineyard Age*

11 year old vines (avg).

### *Density*

5500 pl/ha.

Hand harvested in the second half of March. Use of 10% whole cluster. They were fermented at medium temperature, in small stainless steel tanks and concrete, taking a total maceration time of 20 days. 50% went to French oak barrels and the rest was stored in small stainless steel tanks. Ageing in 225-300-500L french oak barrels from 1st to 3rd use, for 9-12 months.

### TASTING NOTES

Medium bodied, ruby red in color, with tears that leave color in the glass. Spicy on the nose, with notes of fresh pepper and black fruit. Firm and silky tannins on the palate, medium acidity that accompanies a persistent finish. Ideal to accompany red meat and grilled vegetables.

### *Alcohol*

13,40%.





## MALBEC

2022

### *Blend*

100% Malbec

### *Region*

Vistaflores, Valle de Uco - 1054 m elevation.  
Calcareous Silty Loam. VSP. Traditional cultivation.

### *Vineyard Age*

11 year old vines (avg).

### *Density*

5500 pl/ha.

Hand harvested in the second half of March. Use of 10% whole cluster. They were fermented at medium temperature, in small stainless steel tanks and concrete, taking a total maceration time of 20 days. 50% went to French oak barrels and the rest was stored in small stainless steel tanks. Ageing in 225-300-500L french oak barrels from 1st to 3rd use, for 9-12 months.

## TASTING NOTES

Fresh, fruity Malbec, purplish red in color with violet reflections. Aroma of red fruits similar to raspberry, spicy with notes such as vanilla and caramel, provided by the barrel. On the palate, silky tannins and medium body, with marked acidity, round. Ideal to accompany red meat, pasta and cheese board.

### *Alcohol*

13,40%.





## ROSE DE PINOT NOIR

2023

### *Blend*

100% Pinot Noir

### *Region*

Vistaflores, Valle de Uco - 1054 m elevation.  
Calcareous Silty Loam. VSP. Traditional cultivation.

### *Vineyard Age*

11 year old vines (avg).

### *Density*

5500 pl/ha

Fresh and fruity Pinot Noir that allows it to be paired with a variety of dishes, including desserts, cheeses, salads, rice, pasta and seafood.

### TASTING NOTES

Pale pink in color, it gives off intense aromas of red fruit and flowers, with a fresh, delicate and complex sensation on the palate. Flavor of white and red fruits, such as strawberry, white peach. In the mouth remarkable freshness and texture. Clear acidity that provides structure.

### *Alcohol*

12,80%.





## MALBEC

2022

### *Blend*

90% Malbec, 6% Cabernet Franc, 4% Petit Verdot

### *Region*

Vistaflores, Valle de Uco - 1054 m elevation.  
Calcareous Silty Loam. VSP. Traditional cultivation.

### *Vineyard Age*

11 year old vines (avg).

### *Density*

5500 pl/ha

Hand harvested in the second half of March. They were fermented at medium temperature, in small stainless steel tanks and concrete, taking a total maceration time of 2 weeks. 40% went to French oak barrels and the rest was stored in small stainless steel tanks. Ageing in 225-300-500L french oak barrels from 1st to 3rd use, for 7-9 months.

### TASTING NOTES

Fresh, fruity and young wine. Red in color with purple reflections, typical of Valle de Uco Malbec. On the nose it is fruity, notes of fresh red fruit in jam and floral aromas are perceived. On the palate it is honest, repeats the red fruit, medium body with silky tannins and fresh acidity. Ideal to accompany pasta with red sauces, spices. Frank, light and versatile.

### *Alcohol*

13,40%.



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