



MONTEQUIETO

BODEGA DE FAMILIA

Quieto Syrah

- **Origin:** Ugarteche - Mendoza.
- **Varietal Composition:** 100% Syrah.

VINEYARDS

- **Odisea Estate:** Ugarteche, Luján de Cuyo, Mendoza.
- **Height:** 992 meters above sea level.
- **Planted surface:** 30 hectares.
- **PLANTING DENSITY:** 3,800 plants per hectare.
- **GUIDE SYSTEM:** Vertical trained.
- **YIELD:** 95 qq per hectare.
- **HARVEST:** March - April
- **PICKING SYSTEM:** Manual in 18 kilos boxes

WINEMAKING AND AGING

- **FERMENTATION:** with indigenous yeasts in stainless steel tanks
- **FERMENTATION TEMPERATURE:** 20 - 24°C.
- **FERMENTATION:** 15 days.
- **PELLICULAR MACERATION:** 20 - 30 days.
- **MALOLACTIC FERMENTATION:** Spontaneous in stainless steels tanks and French oak barrels.
- **AGING:** 12 meses en tanques de acero inoxidable y piletas de hormigón.
- **TASTING NOTES:** Dark violet color in sight. The nose is expressive and complex, the result of the terroir of Ugarteche. Notes of red fruit, game meat and white pepper appear. Smooth in the mouth with structure that appears at the end.

Ideal to accompany pasta with red sauce and spiced meats.



Monte Quieto's winemaker, Leonardo Quercetti is in charge of the tasting notes. He works together with Agustín and Matilde, to create amazing wines with grapes from their estates.

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