

LOS VINOS DE  
•• TOMÁS ACHÁVAL ••

# NŌMADE

## LAS MULAS 2017

EL CEPILLO, UCO VALLEY - MENDOZA

Assemblage 60 % Syrah and 40 % Malbec, crafted with grapes from Las Mulas Vineyard at 3,450 feet / 1.040 meters a.s.l. located at the foothill of the Andes in El Cepillo, Uco Valley; Mendoza.



## "WINES WITH A SENSE OF PLACE AND ADVENTURE"

### SOIL

Free draining soil composed with alluvial sediments with predominance of clay and rock base with a stony, sandy surface. These characteristics are excellent for quality viticulture, as they stress the vines, leading to decreased vigor and lower yields.

### CLIMATE

Very Dry and Continental with thermal temperature amplitude from 20 to 30 degrees fahrenheit. These will give slow and long ripening periods achieving rich and concentrated flavors, balanced sugars and acidity with phenolic ripeness.

### TASTING NOTES

The wine coats the mouth with lovely mature berries and lushy fig marmalade wrapped in exotic spice and vanilla notes.

### TECHNICAL DATA

**Variety:** Blend 60% Syrah and 40 % Malbec.

**Harvest:** 3.600 bottles. Hand Harvest - Minimal Intervention Viticulture.

**Yield:** 5 tons per hectare.

**Aging:** 18 months in new to second use French oak barrels.

**Alcohol:** 14.5 % by Vol. 750 ml