

VINTAGE 2021

WINEMAKER Diana Bellincioni, Alejandro "Colo" Sejanovich & Jeff Mausbach

WINERY Estancia Los Cardones

VINEYARDS Tolombón, Salta

VARIETAL 100% Garnacha

AVG. AGE OF VINES 12 years

AVG. VINEYARD ALTITUDE 5,578 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 9 months in second and third use barrels

ALCOHOL 13.8%

TOTAL PRODUCTION 600 Cases

ACIDITY TA of 5.6 g/L, pH of 3.6

UPC 859481003488



TIGERSTONE GARNACHA 2021

VINTAGE NOTES

WINERY INFORMATION: Estancia Los Cardones winery is located in Tolombón, a province of Salta, the northernmost wine area in the country; south of the city of Cafayate at 1,700 meters above sea level above the eastern slope of the Calchaquí Valleys. Inaugurated in early 2017, the winery was built entirely of stone, minerals that were extracted from the nearby quarries. The climate is dry throughout the year, except for some occasional rains during the summer season. The orientation of the vineyards, the intense sun and the stony soil favor the earliest maturity of the grapes, being the first farm to harvest in the entire Calchaquí Valley.

LABEL NOTES: For the Tigerstone wines, we select the highest lot in the vineyard where we find the highest amount of rocky surface soil. We call these angular rocks, Tigerstone. These rocky surface stones cause the lowest yield in the vineyard.

WINEMAKING: Different micro vinifications in 500kg harvest bins. Temperature of 18°C for an average of 8 days. Manual punch downs.

FERMENTATION: 100% malolactic fermentation. Gentle de-stemming. Average cold maceration for 5 days at 7°C. Natural yeasts

COLOR: Light garnet color

TASTING NOTES: Fresh strawberries, raspberries and some freshly crushed cherries and minerality. Fresh, pure and zingy with real succulence on the palate.

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