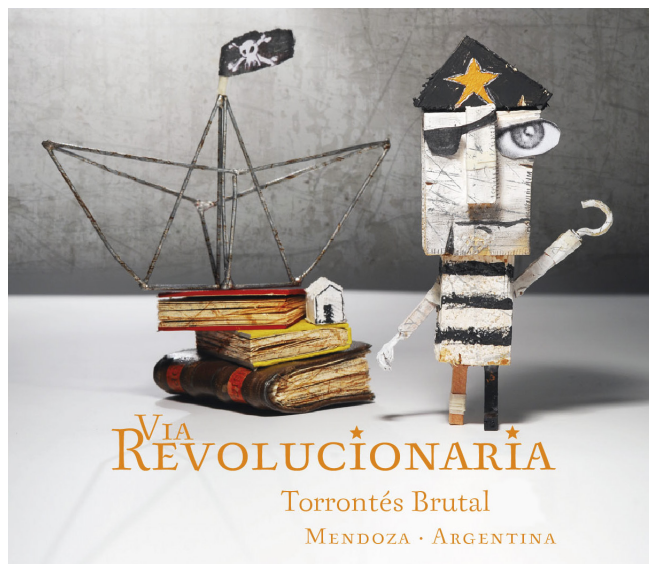


VIA REVOLUCIONARIA TORRONTÉS BRUTAL 2014



This 100% Torrontes is open top macerated/fermented and oak aged. A different style of Torrontes, the wine punches through the glass with notes of peach, apricot, and bright stargazer lily's and undertones of sage, chamomile, and sandalwood. It has a lifted profile on the palate with bright acid, citrus notes of lemon merengue, and jasmine. This unfiltered and un-fined wine is changing the perception of what boundaries can be placed on Torrontes. This is the Next Level.

Varietal: 100% Torrontes
Case Production 12 pack: 100
Residual Sugar / Acidity: 1.8 g/l
Alcohol Content: 13.90%
Region / Location: La Arboleda - Tupungato
Vineyard Name: Manuel Pelegrina
Size: 6 acres
Age: Planted in 1972
Altitude: 3,940 feet
Soil Type: Sandy
Trellis System: Parral
Yield: 3.2 tons/acre
How: Hand picked
Winemaker: Matias Michelini
Oak Treatment: French Oak Barrel
Age of the Barrel: 5th use
Bottle Aging: 1 year
Maceration / Fermentation: 60 days open top
Yeast: Indigenous / Native

VIA REVOLUCIONARIA

Via Revolucionaria is located in Tupungato, Uco Valley Mendoza. Matias Michelini is the winemaker and agronomist. Matias strives to make experimental wines that express terroir. These wines are extremely low production and are drawn from multiple inspirations, regions, and styles. The Via Revolucionaria wines are all low production, single vineyard, unconventional wines, fermented with native yeast. Torrontes "Brutal" and Semillon "Hulk" are unfiltered, vertical wines. The Bonarda "Pura" is fermented via carbonic maceration. The Ancellota 2013 is the only 100% varietal that we have encountered. Esperando los Barbaros is a single vineyard, dry-farmed Malbec from Maule, Chile fermented in an open amphora with native yeast and no added sulfur.

