

• EL ZAMPAL. TUPUNGATO. MENDOZA. ARGENTINA •

# LIVVERÁ

## MALVASÍA

*LIV (life) VERA (true) opens our creative and curious space in search of wines in which we allow ourselves to explore starting from the rescue of ancestral vineyards and the fruits of historical plots planted in the depth of the Uco Valley, the lowest part where the first immigrants arrived, the ones who brought viticulture to our place.*

### THE VINEYARD

- Located in El Zampal, Tupungato, Uco Valley, Mendoza, Argentina.
- 19 rows of Malvasia from Sitges (Catalan origin).
- Planted in 1923.
- Driving system: Low trellis.
- Clay-loam soils.



### HOW WE MAKE IT

*Livverá Malvasía is one of the last varieties to be harvested in every vintage. In the winery it is destemmed and fermented with its skins between 90 and 120 days depending on the characteristics of the vintage. After this time in contact with its skins, it is pressed, going 50% to used French oak barrels, and 50% to concrete eggs for their aging during one winter.*



### HARVEST 2022

*This vintage had a changeable and unstable climatic situation, which required special attention and sensitivity to choose the right harvest moments. There were strong frosts and days of very high temperatures, which made this vintage a season of great variability but very precise actions that resulted in highly complex wines.*



ESCALA HUMANA  
WINES