

SOLOCONTIGO WINES

DEVELADO



CHARDONNAY GEWÜRZTRAMINER 2025

Introducing Solo Contigo's newest wine DEVELADO which means unveiled. On the label, a man parachutes into the unknown. We at Solo Contigo have the courage to create adventures in wine.

Incorporating innovative winemaking techniques and using the least possible intervention in the process, our DEVELADO reveals the authentic expression of the unique wine growing area of Los Chacayes in the Uco Valley.

Here we break new barriers, creating fresh, original and seductive wines which are obtained by the co fermentation of different grapes.

VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 50% Chardonnay, 50% Gewürztraminer

SOIL: Mainly rocky, with some clay and silt.

HARVEST: By hand, in 16 kg boxes

YIELD: 8000 kg/ha

WINEMAKING: Both grape varieties co-ferment with native yeasts in a stainless steel tank. During the first 5 days, fermentation takes place with the skins at low temperatures to enhance aroma and structure. After gentle pressing, the fermentation continues with only the free-run juice (grape must) for 20 days.

AGEING: 9 months in a stainless-steel tank.

ALCOHOL CONTENT: 13%

RESIDUAL SUGAR: <1.8 GR/L

TASTING NOTES: Bright yellow in color with golden highlights. The nose is intense and expressive, showcasing the floral elegance of jasmine and roses alongside tropical fruit notes from the Gewürztraminer. These are complemented by fresh, lingering citrus aromas contributed by the Chardonnay. On the palate, the finish is medium to long, persistent and subtly spicy, with a fruity aftertaste and well-balanced acidity.



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MALBEC 2024

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VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 100% Malbec

SOIL: Mainly rocky, with some clay and silt.

HARVEST: By hand, in 16 kg boxes

YIELD: 8000 kg/ha

WINEMAKING: A co-fermentation of two Malbecs from different vineyard parcels is carried out, using native yeasts in stainless steel tanks. Harvest takes place at two different times: the second Malbec is picked 48 hours after the first. We use 10% whole clusters. Fermentation proceeds slowly, with gentle extraction work over a period of 20 days.

AGEING: 9 months in a stainless-steel tank.

ALCOHOL CONTENT: 14% v/v

RESIDUAL SUGAR: 1,8 gr/l.

TASTING NOTES: Deep purplish-red color with ruby highlights. It displays yet intense and expressive aromas of fresh red fruits such as raspberry and cherry, combined with delicate floral notes (violets), as well as a subtle mineral and herbal character. On the palate, it presents a vibrant entry with silky tannins. A juicy wine with a long and balanced finish.



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SYRAH GARNACHA 2024

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VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 80% Syrah, 20% Grenache

SOIL: Mainly rocky, with some clay and silt

HARVEST: By hand, in 16 kg boxes

YIELD: 8500 kg/ha

WINEMAKING: Both grapes co-ferment with native yeasts in stainless steel tanks during 10 days, using whole cluster in the case of the Garnacha. A few days before the alcoholic fermentation ends, the must is pressed in order to obtain the exact polyphenol extraction from the skins.

AGEING: 6 months in stainless steel tanks.

ALCOHOL CONTENT: 13,90%

RESIDUAL SUGAR: <1.8 GR/L

TASTING NOTES: Deep violet color at sight. Among its aromas we can highlight red fruits (strawberries, raspberries), spices (white pepper, oregano) and a meaty aftertaste that is repeated throughout the mouth. It also stands out for its energetic and broad entry, with a round and pleasant finish.



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**BONARDA
MALBEC
2024**

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VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 70% Bonarda, 30% Malbec

SOIL: Mainly rocky, with some clay and silt.

HARVEST: By hand, in 16 kg boxes

YIELD: 8000 kg/ha

WINEMAKING: Both grape varieties are co-fermented in stainless steel tanks with native yeasts for 15 days. 30% of the Malbec grapes were co-fermented with whole cluster.

AGEING: 9 months in a stainless-steel tank.

ALCOHOL CONTENT: 13,5% v/v.

RESIDUAL SUGAR: 1,8 gr/lit.

TASTING NOTES: Intense purple color, aromas of acidic red fruits like raspberry, with herbal and balsamic notes that linger on the palate, giving it freshness and tension. It has a long and pleasant finish.



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