

SOLOCONTIGO WINES

CASA *de las* MUSAS



WHITE BLEND 2023

The muses of wine and art inspire us to develop artistic skills and to create real works of art with our wines.

CASA DE LAS MUSAS are seductive wine blends also inspired by the worldwide most famous appellations. These are genuine assemblages which combine the very best of each grape with our creativity and winemaking identity.

VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 60% Chardonnay, 20% Pedro Giménez y 20% Gewürztraminer.

SOIL: Mainly rocky, with some clay and silt.

HARVEST: By hand, in 16 kg boxes

YIELD: 8000 kg/ha

WINEMAKING: All the varieties were fermented separately in stainless steel tanks with native yeasts for a period of 15 days.

AGEING: In 225-liter used French oak barrels for 12 months. 30% of the Chardonnay underwent biological aging.

ALCOHOL CONTENT: 12,8%

RESIDUAL SUGAR: 1.8 gr/l

TASTING NOTES: Pale golden yellow color with slight greenish reflections. Medium-high intensity with notable complexity on the nose with notes of ripe white fruit (pear, apple, melon) accompanied by citrus nuances (yellow grapefruit) and soft tropical hints (characteristic of Gewürztraminer). Along with floral aromas (jasmine, white rose), adding freshness and elegance. Aging in barrels contributes subtle notes of vanilla, nuts (almond, hazelnut), and a slight smokiness, without overpowering the fruity profile. The contribution of biological aging (voile wine) is perceived in the saline undertones, with hints of yeast, bread dough, and almond.



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SOLOCONTIGO WINES

CASA *de las* MUSAS



ROSADO 2024

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VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: Blend of all the grape varieties received at the winery during the harvest. (Chardonnay, Semillon, Pedro Gimenez, Torrontes, Syrah, Garnacha, Monastrell, Malbec, Merlot, Cabernet Sauvignon, Bonarda and Cabernet Franc.)

SOIL: Mainly rocky, with some clay and silt.

HARVEST: By hand, in 16 kg boxes

YIELD: 8000 kg/ha

WINEMAKING: By direct pressing of every grape at the time of entering to the winery, we obtain the grape must, which will start this extended alcoholic fermentation with native yeasts in a stainless-steel tank of 2,500 liters, during approximately 18 days. During that time, we keep adding the grape must from the bleeding of the remaining grapes to the tank, to ferment together with the rest, until we receive the last one.

AGEING: 9 months in used French oak barrels with lees.

ALCOHOL CONTENT: 12,30%

RESIDUAL SUGAR: <1.8 GR/L

TASTING NOTES: Subtle but very elegant "onion skin" color. A wide bouquet of aromas can be found in the nose due to the diverse grape varieties used, as well as for the barrel ageing. White flowers (jasmine, orange blossom), stone fruits (peach, apricots), citrus (orange jam, kumquats) along with a slightly note of fresh red fruits, stand out among its aromas. Complex, fresh and vast in the mouth, it gives us a long and elegant finish.

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CASA *de las* MUSAS



BLEND 2023

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VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 30% Merlot, 30% Cabernet Franc, 10% Cabernet Sauvignon y 30% Malbec.

SOIL: Mainly rocky, with some clay and silt.

HARVEST: By hand, in 16 kg boxes

YIELD: 8000 kg/ha

WINEMAKING: Pre-fermentative maceration at low temperature. Alcoholic fermentation with native yeasts at controlled temperature in 6,000-liter French oak vats.

AGEING: In 225-liter used French oak barrels for 12 months.

ALCOHOL CONTENT: 13,8%

RESIDUAL SUGAR: 1.8 gr/l

TASTING NOTES: In appearance, it shows an intense and bright red color. On the nose, aromas of black and red fruits emerge, along with aging notes such as vanilla and tobacco, and a spicy finish that adds to its complexity. On the palate, balanced tannins and a refreshing character revive the wine with every sip, leading to a long and pleasant finish

SOLOCONTIGO WINES

CASA *de las* MUSAS



GSM 2023

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VINEYARD LOCATION: Los Chacayes, Uco Valley, Mendoza

ALTITUDE: 1.200 m.a.s.l.

VARIETAL COMPOSITION: 60% Syrah, 20% Garnacha, 20% Monastrell

SOIL: Rocky with some clay and silt

HARVEST: By hand, in 16 kg boxes

YIELD: 8000 kg/ha on average

WINEMAKING: After a pre-fermentative maceration at low temperature, grapes ferment with native yeasts in 6,000 liters oak tanks.

AGEING: 12 months in used French oak barrels of 225 liters

ALCOHOL CONTENT: 14,40%

RESIDUAL SUGAR: <1.8 GR/L

TASTING NOTES: A bright, intense garnet-colored wine. The nose presents a complex aromatic palette, composed of a compote of sour red fruits such as cherry and strawberries, combined with spicy notes (cinnamon, cardamom, etc.) and balsamic notes; along with those typical of the ageing process, such as vanilla, tobacco and coffee. In the mouth we find a freshness that revives with each sip, providing a pleasant and long finish.