

La Cayetana Syrah 2022

This 100% estate, hand harvested Syrah comes from a single vineyard in the Los Chacayes IG within the Uco Valley. The nose is vibrant showing plum, cassis, white pepper, and black olives that leads into a velvety mid palate dominated by blueberry syrup, lavender, and rose petals. A rich, long finish of dark blue and black fruits lingers medium plus tannin, light tannin, and well integrated oak.

Vintage: 2022
Varietal: 100% Syrah
Case Production 12 pack: 600
Alcohol Content: 13.6%
Region / Location: Los Chacayes, Uco Valley, Mendoza
Vineyard: Ver Sacrum, 15 acres
Planted: 2012
Altitude: 3600
Farming Practices: Sustainable
Soil Type: Alluvial- Calcareous with large river stones
Trellis System: High density Gobelet
Yield: 600
Stem Inclusion: 50% Whole Cluster
Yeast: Native
Winemaker: Emilia Armando and Eduardo Soler
Élevage: 12 months in 225L French Oak
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: 28 days in 600L French Oak
UPC Code: None

La Cayetana

Emilia Armando and Eduardo Soler purchased their property in 2014 and embarked on a restoration project of an old Manor House that had been abandoned for 40 years in Cruz de Piedra, Maipu, Argentina, twenty minutes outside of the city center of Mendoza. They founded La Cayetana in 2016 and released their first wines in 2020. Their home was originally built in the mid 1800's and there was once a 168 acre vineyard that was originally planted in 1860. Over the years, the estate was visited by Cardinals and Generals and the property still contains a library which houses numerous documentation and books illustrating the various historical and agricultural stages of the estate and the region. Today, the property primarily acts as an experimental vineyard nursery that provides new vines through massale selection for both Ver Sacrum and La Cayetana. Emilia and Eduardo continue to revive their vines, gardens and olive trees respecting the old ancestral farming techniques always with long term sustainability in mind. They live on premises and also operate a small restaurant and tasting room on the finca, being the Manor tour a special treat.

