



**Estate Overview** : 26 ha (64.25 ac)

**Average Elevation** : 999 m (3,280 ft)

**Climate** : Semi-arid continental

**Soil Types** : Deep-draining sandy loam. Limestone rocks, called 'Caliche', originating from volcanic soils are found between 2.5 - 5 feet in depth.

**Varieties** : Malbec, Cabernet Sauvignon, Syrah, Petit Verdot, Marsanne, Rousanne, Viognier

**Farming** : Vertical trellis with double lace or Royat lace. The farm is irrigated by a drip system that extracts pure, naturally rock-filtered water fed by high elevation snow melt in the Andes.

FINCA LA ESCARCHA

# VERSO PERVERSO

**ORIGIN** La Arboleda | Uco Valley  
Mendoza, Argentina

**DESIGNATION** Verso Perverso

**VARIETY** Malbec, Cabernet Sauvignon, Syrah  
& Petit Verdot

**ALCOHOL** 15%

**VINEYARD** From estate-grown vineyards planted in 2005. The sustainably-farmed vines are planted in sandy loam and limestone soils. Select parcels and rows are carefully identified to be included in this blend.

**PROCESS** With a unique field-blend approach, all 4 varieties are co-fermented in concrete eggs rather than being blended as individual components. After a careful barrel selection, the wine matures for 16 months in French oak.

Only 1,036 bottles produced.

**TASTING** Well-structured and generous with noticeably elegant tannins. The ripe black fruit is true to place and balanced with intense freshness, a lift of acidity and complex secondary earth and herbal nuances.

**WINERY** Santiago Reta is the man behind the Rhône-infused, garagiste label Finca La Escarcha. His 64-acre vineyard is dedicated to the voluminous, aromatic whites and the dark, earthy reds of southern France. With total production under a thousand cases, only the most select blocks are dedicated to his wine.