



DHARMA RESERVA 2018 BIO-DYNAMIC RED BLEND

PRODUCER INFO

- Christopher Ermisch was the original founder of Bodega Calle, along with Elvira Calle, a well-known local businesswoman and philanthropist and the original owner of Mendoza's *Los Andes* newspaper.
- The original brand was named '*Alberti 154*' as it is the address of the winery in the district of Lújan de Cuyo. Dating to 1925, it resides on what's now on a residential street on the corner of 3 other founding wineries of this classic zone named Drummond.
- A small-lot, gravity-flow, red wine production studio, Bodega Calle places great emphasis on gently crafting wines with regional distinction and grand personality.

ABOUT THE WINE

- Dharma is all about the natural essence of wine made with the most natural processes possible. The grapes are organic and bio-dynamically farmed.
- The winery is organically certified and all grapes are delivered to the tanks via gravity and fermented with native yeast.
- The wine is vegan in that no animal products were used in any part of the winemaking process. GMO free. Single Vineyard.
- The wine was meticulously cellared for 12 months in second and third use French oak barrels then blended and bottled. Aged at least one year before release.

Vintage: 2018 | **Wine Type:** Red Wine

Varietal: 50% Malbec / 50% Cabernet Franc

Origin: Argentina | **Appellation:** Single Vineyard, La Consulta, Uco Valley, Mendoza

Elaboration: Destemmed and delivered to concrete fermentation tanks via gravity. Pumped over 2 times a day, delestage at middle of fermentation.

Conservation: Hand harvested. Made with gravity flow in the winery. Unfined and unfiltered. Aged in 2nd and 3rd use French oak for 12 months.

Winemaker: C. Ermisch and Guillermo Heras

TECHNICAL DATA

Production: 1000 cases | **Alcohol:** 13.5% | **TA:** 5.17 g/l | **Residual Sugar:** 2.25 g/l | **pH:** 3.8

PRESS & POINTS

2017 – 91 Points, Wine Advocate