

Laureano Gomez | Malbec

Valle de Uco, Argentina



The Story: Laureano Gomez built in 2010 his own small winery in the Uco Valley after two decades as a winemaker for two of Mendoza's top wineries - Trapiche and Salentein. While at Trapiche, laureano was responsible for 'lscay,' the first 'cult wine' to be produced in Argentina. The first vintages were literally made in the garage of the house. The winery has now moved to a small building built by his son, Ary, next to the family home. Laureano has remained true to his small production and family roots and all the work in the winery is done by the family with their own hands. Laureano believes that "Todo arranca con la uva," (everything begins with the grape). The vines are dry farmed organically, no chemicals are used.

Vineyard: Mountain vineyards around the village of San Carlos in La Consulta.

Vinification: All the work in the winery is done manually by gravity, with no pipes or pumps. Laureano does spontaneous fermentation with native yeasts only and no winemaking additives are used. With the native yeasts from the Estate in Small stainless steel tanks, gentle long extraction (25 days). Minimally fined or filtered. Sulfites ≤ 45 mg/L.

Ageing: 6 months aging in French oak barrels.

Everything else you want to know about this wine: The wines aren't fined or filtered and all labels are applied by hand to the bottles. The result of this careful effort is elegant, balanced wines that showcase the varietal and the land where they were grown. Small production, less than 1,000 cases.

Varietal: 100% Malbec

Region: Mendoza

Winemaker: Laureano Gomez

Vines Age: 20+ years old

Farming: Certified Organic

Soil: Alluvial & sandy. Poor soils with very good drainage.

Le Storie
Wines