

# 4 GATOS LOCOS

ALTO GUALTALLARY





*Facundo  
Bonamaizon*



*Gabriel  
Bloise*

A project created by Gabriel Bloise, Facundo Bonamaizon, Mariana Salas and Juan Pelizzatti, respectively winemaker, viticulturist and founders of Chakana wines.

Produced from a single vineyard located in Alto Gualtallary, one of the best winegrowing regions in Argentina with the most exciting potential.



*Mariana  
Salas*



*Juan  
Pelizzatti*

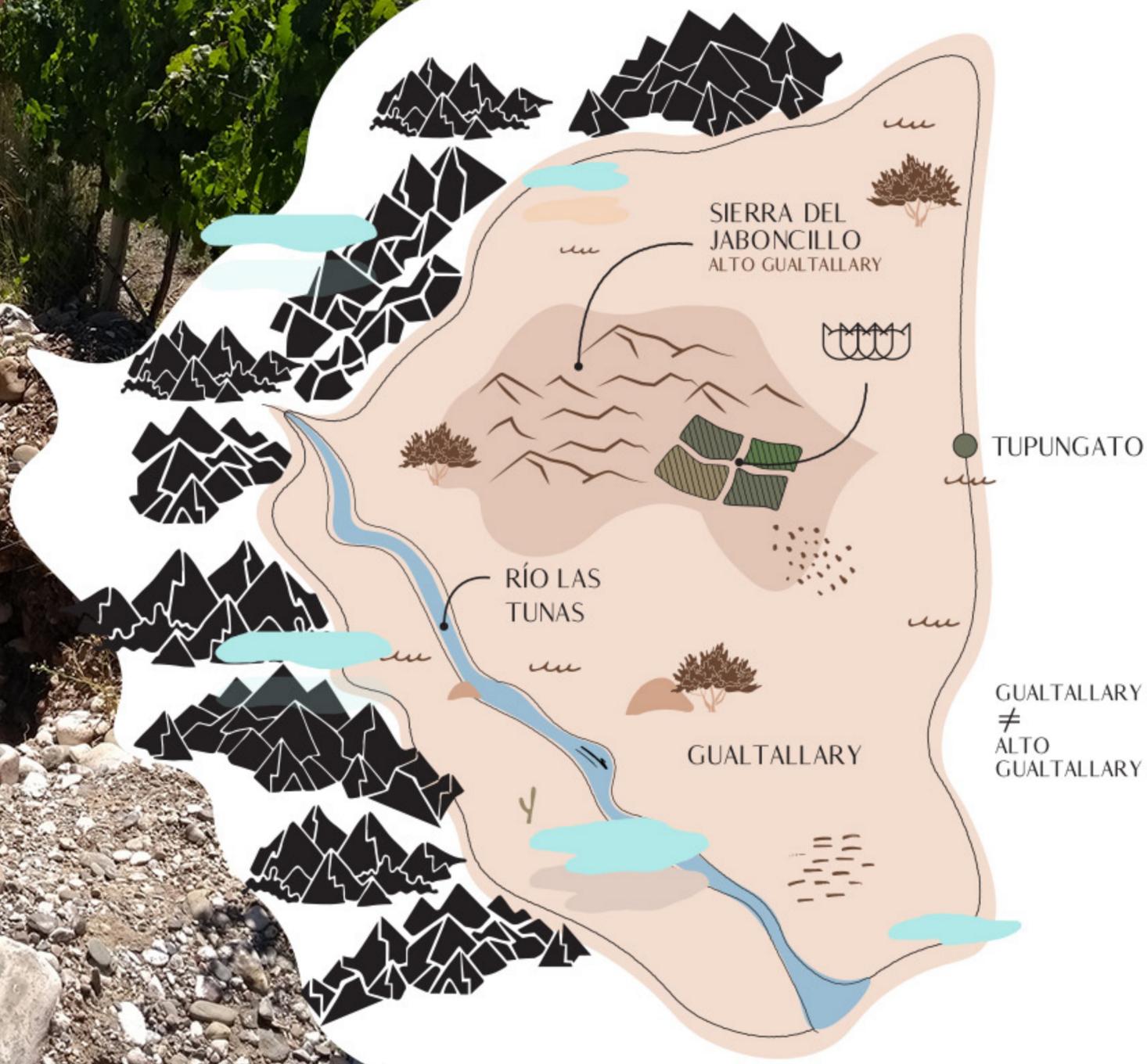
# THE VINEYARD OF OUR *Dreams*

Our mission is focussed on this 20 ha piece of land with its unique soils at an altitude of 1,360 metres. Situated on the inclining slopes of the Sierra del Jaboncillo on the alluvial fan of the Las Tunas river in northwest Uco Valley, its geological formation is older than in other regions.



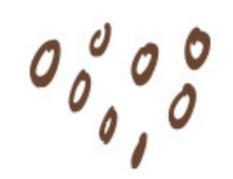


A VINEYARD WITH UNIQUE FEATURES  
FOR ARGENTINE VITICULTURE



## WHY ALTO GUALTALLARY?

The relatively long exposure to arid conditions through geological times has allowed microbes to decompose calcium-rich stones forming a calcium carbonate coating on the gravel near the surface of the vineyard soil. The result is one of the most calcium rich soils in Mendoza. In addition, the altitude and 10% slope favour a temperate climate with minimum and maximum temperatures which are ideal for the full phenological maturation of wine grapes.



# UNMISTAKABLE WINES

These factors contribute to the development of exceptionally structured and textured wines of intense colour. The palate is complex and enriched by the presence of native aromatic plants and grasses which grow in between the rows of vines, adding to the wine's unique personality.





## TECHNICAL SHEET

Vineyard planted in 2009

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**Density:** 4,000 plants /ha

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**Variety:** 100% Malbec

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Fermented with natural yeast, macerated on its skins for 28 days

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Aged in new French oak 500 liter barrels and tonneau

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Matured in bottle for at least 9 months

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**Alcohol:** 14%

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**Acidity:** 5.7 g/l

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**Ph:** 3.8

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**Residual sugar:** < 1.8 g/l

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# ONE WINE, FOUR LABELS

4 Gatos Locos is offered in a 4 pack with 4 different labels that reflect the personality of the producers. 4 wine lovers with a mission to define and reveal a fantastic vineyard.



# REVIEWS

93<sup>PTS</sup>

An opaque color and aromas of crisply spiced blackberry and smoke form the opening on this fine Malbec from Gualtallary in the Uco Valley. A concentrated palate is anchored by grabby tannins that should resolve with more bottle age. Toasty blackberry and cassis flavors are backed by chocolaty notes, while this feels smooth and doesn't grind on the finish. Enjoy through 2023.



93<sup>PTS</sup>

The 2018 Malbec is a dark and aromatic Malbec with the herbal and somehow wild profile of the best wines from the limestone soils from Gualtallary. The vines are in the process of being certified organic and were planted in 2009. This fermented with 10% full clusters and indigenous yeasts and matured in 5,000 liter oak foudres and 500 liter oak barrels for 24 months. The nose is floral with notes of violets and the telltale aromas of rockrose, a plant that grows in the zone. It's ripe without excess, juicy, with fine and chalky tannins, a soft texture with nice balance and freshness and a sensation of sweet ripe fruit in the finish. 18,000 bottles were filled in March 2020.



Luis Gutiérrez

*Robert Parker*  
WINE ADVOCATE

94<sup>PTS</sup>

The 4 Gatos Locos Malbec is crafted from a selection of vineyards owned by the Pelizzatti family in Gualtallary, at 1,360 masl, in the north of Uco Valley. With a big lime presence in soils the tannic sensation, similar to the texture of chalk, is felt very clearly. It is a pungent texture that adheres to the palate, surrounded by succulent flavors and firm acidity, very characteristic of Malbec from this mountain area. A wine to wait in the bottle, although delicious now with stewed meats.



Patricio Tapia

**DescorChadOS**



## TECHNICAL SHEET

**Variety:** 100% Malbec

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Aged in concrete and 30% in used barrels.

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**Alcohol:** 14%

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**Acidity:** 5,32 g/l

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**Ph:** 3,8

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**Residual sugar:** 3,5 g/l

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# REVIEWS

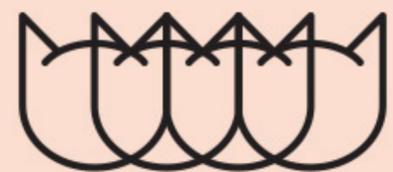
**92** PTS

This is the entry-level Malbec of 4 Gatos Locos and it is 100% from the Gualtallary area, a high place, over 1,300 masl, in the Uco Valley. It has the succulence and voluptuousness of the Gualtallary malbecs, the exuberant flavors of red fruits and violets amid a pleasant body, juicy and round tannins. A wine for grilled meat, the perfect match.



Patricio Tapia

**DescorChadOS**



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ALTO GUALTALLARY

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