



BUSCADO VIVO O MUERTO was born of our drive to produce unconventional wines. Wine that would explore marginal, often forgotten terroirs. Vineyards with singular soils and unconventional varietals.

The search was long, extensive, tireless, often frustrating. We explored the far southern Uco Valley in Las Pareditas or high in the Andean foothills to discover the subtleties of Gualtallary.

It felt as if we were pursuing something evasive, difficult to define. But we persevered – determined to find it **DEAD OR ALIVE**.

EL MANZANO – LOS CHACAYES

Terroir: Los Chacayes is located in the mid Uco Valley, in the county of Tunuyan, at an altitude of 4,000' elevation. It is the last vineyard district before the Andean foothills.

Soil Profile: Light silty soil rich in rocky limestone.

Plant Density: 2,428plants per acre

Co-Fermented Varietals: Malbec, Cabernet Franc and Petit Verdot

Vinification: Micro - fermented in plastic harvest bins, concrete eggs, and small concrete tanks with natural yeasts at a maximum temperature of 64.4°F for 17 days. All manual cap management with 4 punching downs per day.

Aging: Aged for 14 months in French oak, 22% new

Alcohol: 14% by volume

pH: 3.70

Tasting note: Aromas of red fruit jam along with floral notes. Fresh, with great concentration on the palate accompanied by a saline character.

