



Aluvional represents our aim to express the identity of different places in the Uco Valley. What makes those places different and what do they have in common? The Andes Mountains, an inexhaustible source of richness and diversity. When we began to explore the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils: alluvial. Soils originated millions of years ago, through the floods that

with the force of the water, transported, from the mountain, all the rocks, sediments and minerals on which our vines grow today. This is why we find different places at the foot of the Cordillera, with an enormous heterogeneity of landscapes, soils and climates; of people who work them; of culture and history. And our challenge is to show that identity with transparency, that's why we chose Malbec as a vehicle of expression.

ALUVIONAL PARAJE ALTAMIRA 2019

WINE DATA:

GRAPE COMPOSITION: 100% Malbec

APPELLATION: Paraje Altamira, San Carlos, Valle de Uco, Mendoza

VINIFICATION: Grape movement by gravity, fermentation in concrete vats with native yeasts, maceration of 20- 25 days and aged in barrels and concrete vats. Bottled unfiltered. The harvest had warm temperatures during winter and rains that exceeded the average in summer.

ALTITUDE: 3,608 ft above sea level

SOIL TYPE: Stratified alluvial soil with depth between 10 and 80 cm, on a conglomerate of large stones covered with calcium carbonate.

ALCOHOL: 14% | **TOTAL ACIDITY:** 6.53 g/l | **RESIDUAL SUGAR:** 1.8 g/l

TASTING NOTES:

COLOR: Deep red color

AROMA: Expresses a complex fruit character with notes of strawberry, cherry, plum complemented by fresh herbal and floral notes.

FLAVOR: Silky entry, juicy, with a lively acidity, great structured tannins with a long finish.



UPC# 0 89832 85024 3
6pk | 750ml



- WINEMAKER SEBASTIAN ZUCCARDI