

# Aluvional Paraje Altamira Malbec 2015 6x75cl

## Winemaker Notes

Complex fruit character with notes of strawberry, cherry, and plum, complemented by fresh herbal and floral notes. Silky with a lively acidity, structured tannins, and a long finish.

## Vineyard

From Paraje Altamira in the Uco Valley

## Winemaking

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.

## Vintage

The season 2014 - 2015 began with a mild winter. They were no extreme temperatures and snowfalls in the mountain were insufficient to achieve record levels of water reserves. Spring 2014 was wetter than the historical average decreasing the amount of late frosts compared with the previous season. However, it was observed that a particular phenomenon in southern Uco Valley where the last frost was recorded on December 1st. Fortunately none of these events was of great magnitude. All these features of the spring helped to achieve a higher curdling of the bunches. As for temperatures, in general, we can say that it was a warm season. Average temperatures recorded between October and April are the same or slightly higher than the average of the past 10 years mainly due to the moisture content of the atmosphere. The most important aspect of the season was the registered rainfall, 299 mm in the Uco Valley compared with the historical average of 219 mm. This has been a season that showed the strength and fortitude of the best terroirs. The highest areas with better-drained soils and drier microclimates have demonstrated a better performance against the humidity levels and rainfall.

## Food match

Grilled and Roasted Red Meats

Enjoy with BBQ steaks or roasted lamb chops.



### Grapes

100% Malbec

### Region/Appellation

Paraje Altamira, Uco Valley

### Alcohol by volume

14.00%

### Residual Sugar

2.07 g/l

### pH

3.8

### Total Acidity

5.25 g/l

### Drinking Window

2024 - 2036

### Tasting Guide

A B C **D** E  
Light Medium Full

### Tasting note printed

21/12/2024