

Aluvional Paraje Altamira Malbec 2016 3x75cl

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 best description for the 2016 harvest is “Unique”, complex and challenging with respect to the climate and one of the shortest with smallest yields on record since 1960. In Mendoza, during winter, we had higher than average rainfall which helped to increase the natural water table returning it to normal levels. During the spring, in the months of September, October, and November, higher than normal temperatures were registered along with higher-than-normal precipitation levels. The conditions during budding were very favourable with moderate temperatures in the months of November and December, as well as enough precipitation to render irrigation unnecessary. Our initial fear was botrytis, however this was discarded thanks to smaller yields, lower temperatures, and a dry month in February. harvest with very elegant wines and great aging potential. The harvest was interrupted by frost on the 26th of April, making 2016 one of the shortest harvests on record in the Valle de Uco.

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

2.4 g/l

pH

3.7

Total Acidity

5.25 g/l

Drinking Window

2024 - 2036

Tasting Guide

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

Tasting note printed

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