

# Polígonos Paraje Altamira Malbec 2019

## Grapes

100% Malbec

## Region/Appellation

Paraje Altamira, Uco  
Valley

## Alcohol by volume

14.00%

## Residual Sugar

2.23 g/l

## pH

3

## Total Acidity

6.15 g/l

## Drinking Window

2023 - 2029

## Tasting Guide

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

## Tasting note printed

21/12/2024

## Winemaker Notes

Expressive and refined pure dark fruit flavours of plum and blackcurrant with earthy notes of herbs and spices. A long, fragrant and perfectly poised finish.

## Vineyard

Alluvial soil well stratified, 10cm to 80cm deep soil over big-clay covered stones

## Winemaking

Maceration done in concrete vats (no epoxy) with indigenous yeast. Maceration for 20 days. The wine was aged in concrete vats.

## Vintage

2019 vintage was an exceptional one, where the climate conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring was generally humid (not necessarily rainy, but humid, with dew points that were higher than average). It has been a year of cool temperatures during a full week of January, and then moderate temperature always below average. The same thing happened during February and March, however this was a year of high luminosity.

## Food match

Grilled and Roasted Red Meats

Try with a Beef & chorizo empanadas

