

Polígonos Paraje Altamira Malbec 2020 6x75cl

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

The 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say “no two vintages are the same” has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember.

Food match

Grilled and Roasted Red Meats

Try with a Beef & chorizo empanadas



Grapes

100% Malbec

Region/Appellation

Paraje Altamira, Uco Valley

Alcohol by volume

14.00%

Residual Sugar

1.8 g/l

pH

3

Total Acidity

5.92 g/l

Drinking Window

2024 - 2028

Tasting Guide

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

Tasting note printed

21/12/2024