



# VINOS

#### 2019

# Agustin Lanus, Sumak Kawsay Malbec

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

#### Vineyard

Made from 40 small (¼ to 1 hectare) vineyards owned by the indigenous community Los Amaichas, located at 2,200 masl, in Amaicha del Valle, a dramatic desert settlement high in the Andes mountains. The soils are alluvial with a large amount of sand and rocks. The poor soils, wide temperature variations and long maturation time due to the extreme altitude produce a very hardy Malbec grape.

### Viticulture

A celebration of ancient terrors, SUMAK KAWSAY ("The Good Life" in the native dialect) is produced with minimal intervention and a deep respect for mother earth. The vineyards are looked after using ancient techniques and the harvest is done by hand, with the assistance of mules.

# Winemaking

It is fermented (100% indigenous yeasts) in concrete tanks at controlled temperature, with cold pre-fermentation for 4 days at 10°C. 50% of the wine is aged 15 months in tank and 50% in used French Oak barrels. Unfiltered and unclarified.

# **Tasting Notes**

An intensely aromatic wine with scents of cherry, dried fruits and graphite, with notes of honey and chocolate from long barrel aging.

W: Agustin Lanus Wines