



AGUSTÍN LANÚS SUMAK KAWSAY MALBEC 2017

REGION: Tucumán, Argentina
APELLATION: Calchaquí Valley
YIELD (HI/Ha): 55 hl / ha
BLEND: 100 % Malbec
WINEMAKER: Agustín Lanús

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 terraces, 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 ageing.

www.augustinlanuswines.com



CLOSURE: Cork
ORGANIC: No
BIODYNAMIC: No
VEGETARIAN: Yes
VEGAN: Yes