



ALTOCEDRO AÑO CERO MALBEC 2019

REGION: Mendoza, Argentina

APPELLATION: La Consulta, Uco Valley

YIELD (HI/Ha): 60 hl/ha

BLEND: 100% Malbec

WINEMAKER: Karim Mussi Saffie

VINEYARD

Hot, sunny days, cool nights, minimal rainfall and low humidity. Terrain is mostly alluvial with a clay and rock base and a stony, sandy surface, allowing for sufficient drainage and forcing vines to grow deep, strong roots.

Altocedro has three vineyards (24 ha) all located within La Consulta. Ranging from 15-104 years old.

VITICULTURE

Vineyard management focuses on vine health, homogenous growth and a balanced canopy, allowing nature to run its course with little human intervention.

For this Malbec, grapes were selected from vineyards with an average age of 30 years. The characteristics of the soils and the vines provide the perfect balance of concentration and freshness and allow for the best levels of aromas, sugar and phenols.

WINEMAKING

Whole berry fermentation takes place in small concrete vats, over 7 days at 25°C, four pump over a day. Undergoes malolactic fermentation and 30% is aged for 8-10 months in French oak.

TASTING NOTES

Ripe, juicy character with concentrated dark fruit and a clean savoury edge.

www.altocedro.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes