

VINTAGE
2018

WINE PROFILE

FINCA ALTAMIRA

Altamira vineyard was planted in 1950 at the foothill of the Andes just below the Tunuyán River, Altamira is mountain with extreme weather. The growing conditions are so challenging and the soil profile so unique, that the tipicity or this Malbec goes beyond its normal descriptors. Orange peel and balsamic flavors combine harmoniously the violets and red fruit notes typical from Malbec. Mineral notes and sharp acidity give this wine a character of its own.



Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old ungrafted vines.

TECHSHEET

WINEMAKER
Gustavo Rearte

VARIETAL COMPOSITION
100% Malbec

APPELLATION
Altamira (Uco Valley) at 1.100 meters or 3.500 feet of elevation.

SOIL
Alluvial Origin. It has a shallow (30 cm) surface of limestone combined with volcanic ashes. Below, one finds layers of eroded rocks (boulders) rich in volcanic sediments.

VINE TRAINING
VSP, 1.3 to 1.5 meters high.

SUSTAINABLY FARMED
Sustainable.

VINEYARD YIELD
2,500 Kgs per hectare (1 ton per acre).

HARVEST DATE
March 27th 2018

ALCOHOL 14.5%

PH 3.55

ACIDITY 6.6 g/L

BRIX AT HARVEST 24.4

VINIFICATION/WINEMAKING PROCESS

FERMENTATION
Fermented in cement tanks at a maximum temperature up to 93-95°F with extensive pumping over for better extraction. Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes werenot used during vinification.

MALOLACTIC
100% spontaneous in oak barrels.

OAK AND AGING
12 months in new (100%) French Oak Barrels.

SCORES & AWARDS

JAMES SUCKLING.COM

97 PTS

Blackberry, stewed-cherry, sweet-tobacco, marmalade, walnut and cedar aromas. It's medium-to full-bodied with firm, creamy tannins. Silky and succulent with fantastic flavor intensity and length. Drink or hold.

Tim Atkin MW

95 PTS

Planted back in 1950, Finca Altamira is in the older part of Paraje Altamira to the south of the canal. Showing the chalkiness of its terroir, this is a serious, structured, scented Malbec with spicy red berry fruit, fine oak, filigree tannins a bright, refreshing finish. 2023-30

vinous
António Galloni

95 PTS

Achaval Ferrer's 2018 Malbec Finca Altamira hails from Paraje Altamira, Uco Valley and was aged for 12 months in French barrels. A dark, garnet red in color, the complex nose features ripe plums with hints of jam, country herbs, violets and mint over gentle aromas from the aging process. Tobacco and cedar enhance the flavors of the terroir. In the mouth, it's full of flavor with a juicy, relaxed flow followed by late arriving tannins that team up with the freshness to lend energy and character. The 2018 is an intense but detailed red with a complex character of fruit and liqueur that ends with a bold aftertaste.

Gvinómanos

95.5 PTS
Top 50 wines

