



PRESS KIT

OUR HISTORY



Founded in 1998, Achaval Ferrer has become one of the best producers of Argentinean wines from the Mendoza mountains. Their singular goal is to craft world-class, terroir driven red wines from some of Argentina's best vineyard sites. The brand currently focuses on three lines of wine: the Fincas, which are single-vineyard handcrafted Malbec wines; Quimera, a special blend of vineyards and varieties that is specific to each vintage; and the Mendoza line of Malbec, Cabernet Sauvignon and recently Cabernet Franc, all as single varietal expressions.

Since the time it was founded, the Achaval Ferrer wine cellar has pursued a path strongly marked by its philosophy and its vision of wine. Its Italian roots, given by Roberto Cipresso himself, have been a pivotal contribution as an ideological foundation, which has been strengthened by team thinking, experience and oenological results. Today it finds itself in a position that combines the best of Old and New world wine. Full flavor, fresh fruit, and opulence are the traits from the New world, combining with terroir, tradition and an elegant equilibrium - characteristics of the Old world.



THE MAIN PILLARS OF THE WINEMAKING PHILOSOPHY AT ACHAVAL FERRER ARE CENTERED AROUND OLD VINES (PLANTED IN 1910, 1921 AND 1950), THEIR PERFORMANCE IN THE VINEYARDS AND MAINTAINING AN HONEST MESSAGE OF THAT TERROIR IN THE FINAL WINE.

PILLAR 1

Malbec vines that are nearly 100 years old and remain un-grafted. These plants, which are original to the vineyards, are pre-phylloxera and have not suffered from disease. They are the best translators of the message each vineyard wishes to express, resulting in profound wines that are darker in color, have bolder flavors, lower pH levels and immense potential for aging. The roots of these plants relentlessly reach further into the earth for nutrients, water and minerals that younger plants miss. Their single task, at this point in development, is to produce beautifully balanced fruit.

PILLAR 2

Well managed performance in the vineyards ensures that each vine is able to produce the most concentrated fruit, that is also complex and vibrant. This is achieved through deliberately low yields, with pruning, thinning, and high-density planting where appropriate.

PILLAR 3

Minimal intervention is prized as it allows the terroir to give us its most pure and honest message. There is a long list of processes or additives which the winemaking team will not employ to preserve the best expression in the glass.

Achaval Ferrer welcomes visitors to come and experience the wines and ethos of the brand at their wine cellar just outside of Mendoza, on the Bella Vista estate.

KEY VINEYARD SITES



MIRADOR

Since 1921, the farm, located in the town of Medrano on the south bank of the Mendoza river at 700 meters above sea level, has played home to four variations of Malbec on 11 acres of land. Surrounded by quinces, olive trees and some rosemary plants that adorn it, it boasts sandy soils through 80 cms giving way to rock underneath.



BELLA VISTA

Only thirty minutes outside the city of Mendoza, in Perdriel region at 990 meters above sea level, lies the Bella Vista vineyard. Planted in 1910, this 100+ year old vineyard of 30 acres has a planting density of 3.000 plants per acre (or 6.000 per hectare), all with their own rootstock. Bella Vista receives natural irrigation from water coming down directly from the mountains to join the Mendoza river. Alluvial top soils rich in clay cover 40-50 cms, eventually yielding to a deep layer of sand and rock. This vineyard is planted to Malbec and a few rows of Syrah.



ALTAMIRA

The vineyard is located 1,100 meters above sea level, on the southern bank of the Tunuyán River. Planted in 1950, the small vineyard has 21 acres of ungrafted Malbec. These strains are not affected by phylloxera because the irrigation of these vineyards is caused by the flooding from melted mountain range waters, thus preventing insect survival. Altamira has extremely high-density planting, at 6,500 plants/hectare. The top soil is alluvial, and 30 cms underneath there is a layer of volcanic ash and limestone overlying eroded rock rich with volcanic sediment.

OUR WINES



THE FINCAS MALBEC SINGLE VINEYARDS

The wines are the ultimate expression of Malbec from three key vineyard sites. They reflect the Achaval Ferrer philosophy in winemaking above all else – respect for the place at all costs, minimal intervention and low yields to concentrate the message from the vineyard to the glass.

100% Malbec. Vines range in age from 70 to 110 years old and are un-grafted.

Altamira, Bella Vista and Mirador each have their own unique personalities and profiles. However they are united by the common threads of rich, dark berry fruit flavors and aromas, layered with hints of espresso and leather, and lifted with floral notes and noticeable minerality.



QUIMERA A UNIQUE BLEND

The word Quimera has two different meanings, and both of them have intimate relationship with this wine. In the Greek mythology, the “Chimera” was a beast formed by three different animal parts. This is a clear connection with this wine being a blend. Still, the second meaning of the word is the one that best represents the wine. A Quimera is an impossible quest, the pursuit of the unachievable. This is the mindset everyone has at the vineyards and winery every year when producing this warm blend: without following any rules or tradition, the objective is to produce the best possible blend every year.

Blend of Malbec, Merlot, Cabernet Sauvignon and Cabernet Franc. The wine undergoes malolactic fermentation in French oak barrels, most new oak. It is generally aged for 12 months.

The resulting wine has deep aromas that range from stony and earthy, to dark fruits with delicate accents of rosemary. It is almost feminine and yet deliciously sour.



THE MENDOZA LINE THE SINGLE VARIETALS

Made up of the best performing grape varieties in Mendoza, Malbec, Cabernet Sauvignon and Cabernet Franc, this line focuses on varietal authenticity. These wines are single-variety blends from different regions, combining the essence of Luján de Cuyo, Medrano and Valle de Uco, among others. A lively acidity, lush fruit and fine tannins make these wines ready to enjoy today.

Each wine is aged for 9 months in second and third use French oak barrels.

OUR WINEMAKER



GUSTAVO REARTE

HEAD WINEMAKER

The winemaker at Achaval Ferrer is Gustavo Rearte. He joined Achaval Ferrer in 2013 as second winemaker and has since 2017 has stepped up as Head Winemaker. Prior to joining the team at Achaval, Gustavo had some formative winemaking experiences in both the Napa Valley and New Zealand. In 2019 he was chosen Argentine young winemaker of the year by Vinomanos, Argentina's most important wine publication.

Born and raised in Mendoza, Gustavo studied Oenology at Juan Agustín Maza University. He was drawn to oenology through his love of the outdoors. He is continually in awe of the variety of environments he able to work with, and the final product each is able to produce. He finds there is always something new to learn from the land.

Before completing his winemaking degree, Gustavo spent time in Napa Valley and New Zealand gaining experience with different winemaking techniques, terroirs and the human resources associated with wine production. He credits these experiences with making him the person and winemaker he is today.

At Achaval Ferrer, Gustavo relishes the possibilities available to play with the different terroirs and expressions of Malbec from a variety of soils. At Achaval Ferrer the ideology is to tap into the heart of what the vineyard wants to express and continue to bring this to the bottle; a constant search for perfection in expression.



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