VINTAGE 2015

## WINE PROFILE

# FINCA AITAMIRA

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 sochallenging 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

Aluvional Origin. It has a shallow (30 cm) surface of limestone combined with voclanic ashes. Below you find 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 30, 2015

#### MALOLACTIC

100% spontaneous in oak barrels.

**ALCOHOL** 14,5%

**PH** 3.68

ACIDITY 5,20 g/L

**BRIX AT HARVEST 26** 

## VINIFICATION /WINEMAKING PROCESS

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 Itering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification.

#### **FERMENTATION**

Fermented in cement tanks at a maximum temperature up to 93-95oF with extensive pumping over for better extraction.

#### OAK AND AGING

15 months in new (100%) French Oak Barrels.

## SCORES & AWARDS



"This remarkable wine deserves its place at or close to the summit of the Argentinean ne wine scene. Sourced from a vineyard at 1,100 metres in Paraje Altamira, it's herbal, textured and spicy with notes of tobacco pouch, Asian spices, dense, plummy fruit, ligree tannins and a long, balanced, tapering finish. 2020-30"

#### JAMESSUCKLING.COM₹

"This shows so much complexity from the beginning with wild strawberries, red plums, lavender, raspberries, crushed stones, oyster shell, citrus and tile. So concentrated, yet more importantly, so refined and focused on the palate. Has firm yet ever-so-velvety tannins, a vibrant line of acidity and a really dialed-in finish. Drink in 2022."



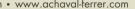
"Bright, full ruby-red. Some exotic coffee and mocha oak notes complement aromas of blackberry, blueberry, plum and minerals; at once a bit liqueur-like and slightly reduced. Ripe, plush, utterly seamless wine with a restrained sweetness and superb breadth to its dark berry, nutty oak, herb and spice flavors. Finishes very long and youthfully tight, with suave tannins, an element of medicinal reserve, and lively notes of spices and flowers. The least fruity and most soil-driven of these single-vineyard wines in 2015, and built for a slow evolution in bottle."











ACHAVAL FERRER

ALTAMIRA

PRODUCTO OF ARGESTAL

2015

Net cont.: 750