

Argento

Single Vineyard Malbec Altamira

Varietals:

100% Malbec

Tasting Notes:

Intense red color. Very aromatic, fresh, vibrant wine with aromas of red fruits, flowers and herbs. Great mineral expression. Long on the palate and juicy, with complex finish.

Vineyards:

Region: Mendoza, Valle de Uco
Vineyard Name: Paraje Altamira, San Carlos
Vineyard Size: 21 Hectares
Soil Composition: Stony soil
Elevation: 1,100 m
Training Method: Guyot
Exposure: Southwest-Northwest
Year Planted: 2010
Planting Density: 6,950
Practices: Certified Organic and Sustainable

Winemaking:

Harvest: Manually harvested in late-March
Fermentation: Cold maceration for 5 days, with spontaneous onset of fermentation. Ferments in concrete eggs at 24-26 °C for 21 days.
Malolactic Fermentation: Yes - Full

Aging:

Vessel: Oak
Cooperage: French
Duration: Aged in 5000-liter French oak foudres and 3000-liter concrete eggs for 14 months.
Bottle Aging Duration: 12 months
Ageing Potential: 5 Years

Food Pairing:

Pairs well with tender beef, lamb or roast dishes.

Technical Data:

Alcohol: 14.5%
Acidity: 5.62 grams/liter
Residual Sugar: 2.36 grams/liter
pH: 3.42

Production Quantity:

10,000 bottles



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