

PARAJE ALTAMIRA



MAGNA MONTIS

Vino de Montaña

MALBEC

VALLE DE UCO - MENDOZA - ARGENTINA

Stats

Grapes: 100% Malbec

Vineyard: Finca la Garriga (Paraje Altamira)

Vine Age: 30-years-old

Soil Type: Shallow alluvial soils (40-70 cm deep) with a high pink carbonate content

Viticulture: Conventional

Fermentation: Native — small plastic tanks (30% whole bunch)

Skin Contact: 27 days

Aging: 12 months in used French oak

Alcohol: 14.1%

pH: 3.65

Total Acidity: 4.8 g/L

Total SO₂: 85 ppm

Total Production: 83 cases

Reviews

Wine Enthusiast | 90 points

Magna Montis

2022

'PARAJE ALTAMIRA'

Malbec | Valle de Uco - Argentina



NATURAL

About

This Malbec was co-created with Santiago Garriga, a winegrower for Traslapedra. The fruit is grown in La Consulta, one of the most highly regarded terroirs in Paraje Altamira, on the southern bank of the Tunuyán River. Paraje Altamira is comparable to a Grand Cru. It is like a puzzle where sand, silt, clay, and calcareous stones are arranged very differently in each sector of the vineyards between 3280 and 3900 feet above sea level. Whereas Martin's 'Tupungato' Malbec showcases the fresh, fruity side of Malbec by keeping it in only stainless steel, the idea with 'Paraje Altamira' was to showcase alluvial terroir in a delicate, finely textured wine exposed to old oak.

The grapes were hand harvested on the 17th of March in 20 kg cases and then brought back to the cellar for a cold pre-fermentation maceration at 46 degrees F. Spontaneous fermentation followed with 30% whole bunches and the rest de-stemmed at a maximum of 78 degrees F. Frequent punch downs were carried out over the course of 27 days, after which the wine was pressed off the skins and sent to old French oak for 12 months of aging. The wine was gently fined, filtered, and sulfured before bottling.

Tasting Notes

This is a Malbec with a very fine, delicate texture, with subtle oaky, graphite, and iron notes that sit gently on the medium frame. Red cherries and black plums offer fleshiness against the grasp of the chalky tannins.