



MAGNA MONTIS

Mendoza - Argentina

Background

Magna Montis represents the new wave of winemaking in Mendoza. Rather than the jammy, high-alcohol fruit bombs that still pervade the US market, winemaker Martin Dicuzzo makes elegant, careful, precise wines that always balance power with freshness. After working in importing and distribution in Argentina, and then a four-year stint in Shanghai working as an Asian Export Manager for Bodega Norton, Martin returned to the Uco Valley to launch his own wine project. Magna Montis means "big mountain" in Latin and refers to the Andes, the largest continental range in the world. Against a towering, mountainous backdrop, the grapes for this project are grown at 3,300-5,500 feet above sea level in the Uco Valley, about 40 miles southwest as the crow flies from Mendoza. With that elevation comes high sun exposure during the days, dry winds, and cool nights. Using sustainable farming techniques and a light hand in the cellar, Martin is crafting fresh, layered wines with soul. The future is bright for this young brand.

Highlights

- 1** Magna Montis is a back-to-basics wine label in Argentina's Uco Valley focusing on bright, vivid Malbec.
- 2** Light-handed winemaking showcases the Uco Valley's high-elevation terroir (native yeast, no malo, and aging in used oak or concrete).
- 3** Far from the jammy, high-alcohol stereotype of Argentinian wines, these are elegant, fresh, and layered.

Wines



Torrontés SRP \$37

This textured, skin-contact Torrontés is made with a citrusy clone and ages in concrete.

Reds SRP \$30-80

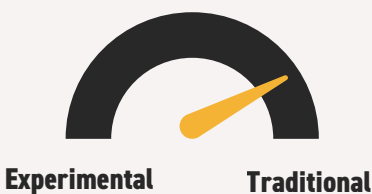
The reds include a carbonic Bonarda, an elegant Cabernet Franc, and three Malbecs: 'Tupungato' is unoaked and vibrantly fruity, 'Paraje Altamira' is aged in used oak and is a little more savory, and 'Cru Machinte' (only made in superb vintages) is intensely energetic and fleshy.



Ethos

Martin's growers care for their vines as an "integrated circuit" with keen attention to soil health. Andes mountain runoff is their only source of water for irrigation. In the cellar, Martin uses native yeast, and he gives the wines a gentle fining and filtering before bottling with light sulfur. The wines are not vegan.

Packaging



Press

94
POINTS

“Lots of ripeness here but still fresh, showing rich cherries and elderberries, graphite and a touch of ink and mussel shells.

JAMES SUCKLING
‘Cru Machinte’ Malbec 2022