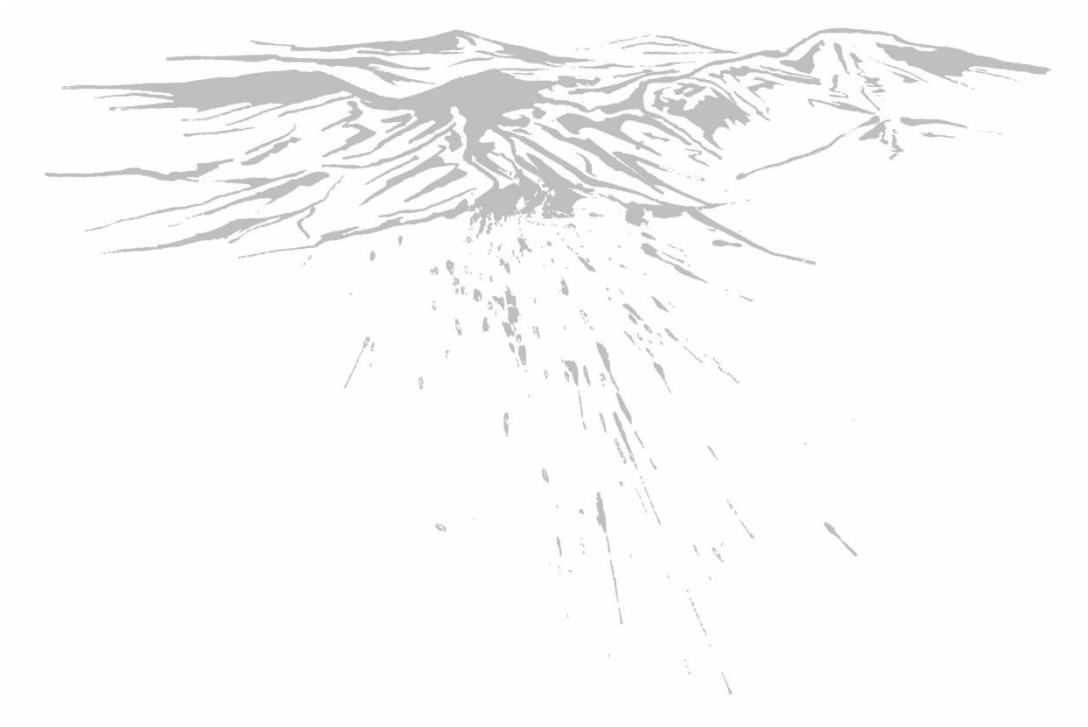




ALUVIONAL PARAJE ALTAMIRA 2018

*IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.
1050 - 1150 m | 3445 - 3773 ft.*



PARAJE WINES

Aluvional is our search for expressing the particular identity of different sites of the Uco Valley.

What is it that makes our places so different but similar at the same time? The Andes Mountains, an inexhaustible source of richness and diversity.

When we started exploring the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils. They are alluvial soils, originated over millions of years ago by alluviums that, through the overwhelming force of

the water flowing down the mountains, transported all the rocks, sediments, and minerals on which our vines grow today.

This is how we find different places at the foot of the mountain range, with an enormous diversity of landscapes, soils, climates, people, cultures, and histories.

Our challenge is to reveal that identity with transparency, and that is why we chose Malbec as a vehicle of expression.

Sebastián Zuccardi



ALUVIONAL PARAJE ALTAMIRA 2018

ORIGIN

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.

1050 - 1150 m | 3445 - 3773 ft.

PARAJE ALTAMIRA

This area is located on the flat plain to the south of the source of the Tunuyán River, between 1,050 and 1,150 meters above sea level and occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of granite stones and gravel covered with calcium carbonate, where huge rocks weighing up to 20 tons can be found.

HARVEST

It was a cool and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristics of this season, thanks to the harvest of each plot at its optimal moment.

VINIFICATION

Movement of the grapes by gravity, fermentation in concrete vessels with native yeasts. Aged in concrete vessels.

COMPOSITION

VARIETY : 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,74 g/l

PH: 3,64

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker