



THE AMPHORA PROJECT MALBEC 2021

*IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.
1100 m | 3609 ft.*



VITICULTURIST WINES

The Amphora Project is 100% Malbec from a selected amphora. Every year we decide to look for the exceptional essence of the place that gave rise to this Malbec, whose purity and transparency transmit the uniqueness of Paraje Altamira. We meticulously select the clusters, stomp the grapes in the amphora, and use fermentation by infusion,

with whole bunches. No extraction during fermentation, and with a maceration for 45 days.

Through a respectful vinification, almost without intervention, we achieve a wine that expresses the finesse, elegance, and purity of this place.

Sebastián Zuccardi



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ORIGIN

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THE PLACE

Paraje Altamira is located on the plain that extends south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, Paraje Altamira 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 stones and granite gravel covered with calcareous material, where huge rocks can be found weighing up to 20 tons.

HARVEST

2021 was a great harvest. With cool and humid weather, the grape clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and a strong tannin structure. Our meticulous work of separating plots and soil types for harvesting (which has been ongoing for over a decade) allowed us to harvest every corner of our vineyards at the perfect moment and thus showcase the great diversity that characterizes the Uco Valley.

VINIFICATION

Meticulous selection of clusters. Grape stomping (pigeage) in a 3000 liter concrete amphora. Fermentation in the amphora with whole clusters.

No extraction during fermentation and maceration. Only gentle wetting of the cap with a sprinkler, just enough to moisten the cap. Maceration for 50 days.

COMPOSITION

VARIETY: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,63 g/l

PH: 3,53

*Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker*