



## POLÍGONOS PARAJE ALTAMIRA MALBEC 2023

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

VINOS DE PUEBLO

# POLIGONOS

*Valle de Uco*



## VILLAGE WINES

We make mountain wines. The Andes Mountain Range determines the identity of our wines, since it is decisive in the climate, water and soils.

We believe that the Uco Valley is, due to its proximity, the area that best expresses the mountain identity in Mendoza. Since we began to explore its diversity, I was captivated by the austere richness and uniqueness of each of its villages.

Polígonos is the expression of those villages of the Valley. These are wines that make us travel through those places, through their landscapes, climates and soils.

Its grapes come from different places that can be imagined on a map with diverse shapes and edges. A capricious geometry as diverse as the sides of a Polygon. As diverse as the wines of each village.

*Sebastián Zuccardi*



## **POLÍGONOS PARAJE ALTAMIRA MALBEC 2023**

### **ORIGIN**

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

1100 m | 3609 ft.

### **THE PLACE**

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

### **HARVEST**

The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

The wines show great purity and transparency, with vibrant acidity and an enormous complexity of aromas.

### **VINIFICATION**

Fermentation with native yeasts in concrete vessels. Aging in concrete.

### **COMPOSITION**

VARIETY: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 6,08 g/l

PH: 3,56

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