GRANDES VARIETALES
BLEND

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VINEYARDS

Finca Los Altepes is located in Los Árboles, Tunuyán, in the heart of the Uco Valley. Planted in 2002, the vineyard sits between 1,150 and 1,250 meters above sea level, with the parcels for this wine found in the highest sections. The vines are trained on high trellises, with a density of 5,500 plants per hectare and a planting frame of 2.20 x 1.20 m, designed to encourage each vine's natural balance. The soils are alluvial, deep, and loamy-sandy in texture, with abundant calcareous stones that contribute both drainage and minerality. The roots reach depths of 1.20 to 1.50 m, accessing cool and stable layers that provide consistency even in dry years. Irrigation is carried out through a pressurized drip system supplied by a 130–140 m well, managed with controlled water deficit to concentrate flavor while maintaining freshness. The entire vineyard is protected by hail nets and managed under an integrated system that prioritizes sustainability and responsible input use. A proprietary nursery ensures full sanitary and clonal traceability of the vines.

VINIFICATION

Each varietal is vinified separately in small concrete tanks to preserve the identity of its origin. Alcoholic fermentation lasts 10 days at controlled temperatures between 24–26 °C, with gentle pump-overs to ensure precise extraction of color and tannins. After malolactic fermentation, the components are carefully blended, and the wine is aged for 18 months in new French oak barrels. The goal is to achieve a perfect balance between fruit and structure, where the oak complements rather than dominates. Clarification and filtration are kept to a minimum, preserving the wine's purity and aromatic expression.

TECHNICAL INFORMATION

Origin: 70% Malbec – 20% Syrah – 10% Petit Verdot
Alcohol: 14.5% vol. **Total Acidity:** 5.6 g/L **pH:** 3.55
Aging: 18 months in new French oak barrels
Production: 10,000 bottles

HARVEST REPORT

Altitude, abundant sunlight, and cool nights contributed to slow ripening with excellent concentration and natural acidity. The pressurized drip irrigation and low yields produced small, healthy berries with thick skins — ideal raw material for long oak aging without losing balance.

SENSITIVE PROFILE

Deep garnet red with violet reflections. The nose opens with a complex palette of ripe black fruits — cassis, raspberry, plum — intertwined with subtle notes of cardamom, black pepper, and sweet chili. On the palate, it is broad and balanced, with fine, silky tannins that wrap around a firm structure. The finish is long and persistent, leaving an impression of elegance, freshness, and harmony between fruit, acidity, and oak. A wine that combines the strength of Petit Verdot, the seduction of Syrah, and the unmistakable identity of high-altitude Malbec.

PAIRING & SERVICE

Perfect with veal ragout with rosemary, game meats, duck, or cured ham.
Serve between 14 °C and 16 °C and decant for 30 minutes to fully reveal its aromatic expression.