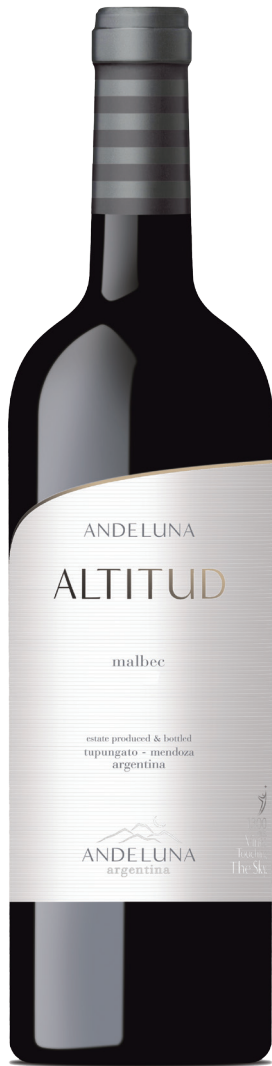


2014 ALTITUD MALBEC

Gualtallary, Uco Valley, Mendoza



PRODUCER PROFILE

Estate owned by: Barale Family

Winemaker: Manuel Gonzalez

Estate founded: 2003

Region: Mendoza, Argentina



COMPOSITION

Malbec 100%

VINEYARDS

The grapes used come from our vineyard located in Tupungato, Mendoza at over 1300 m.a.s.l. (4300 feet). This region is characterized by its wide temperature ranges allowing for the production of grapes with very intense colors and flavors. Ideal to elaborate naturally concentrated wines which are suitable for aging. Our vineyards are equipped with a drip-irrigation system that allows us to adjust and supply the exact amount of water that plants require. Canopy management is performed in order to obtain a yield of less than 15432 pounds per hectare. Clusters generally carry small-sized grapes, and have adequate exposure to the sun in order to preserve the aromatic characteristics. Strict controls on polyphenol concentrations (anthocyanins and tannins) were carried out, in addition to daily tastings of the fruit.

WINEMAKING

Grapes handpicked. Pre-fermentation maceration at low temperatures. Fermentation by means of selected yeasts in stainless steel tanks at temperatures maintained at around 78° F. Aged in French oak barrels for 12 months, followed by at least 8 months in bottle before release.

TASTING NOTES

Experience 2011 Napa Valley Cabernet is a cuvee of three different lots from vineyards that span Calistoga to St. Helena. These vineyards really stood out, especially given the difficulties of the vintage. With 5% Petite Sirah added for structure and strength, complemented by 3% Merlot for suppleness, we believe the wine to represent the balance between Mother Nature and our expression of the vintage.

Technical data

Alcohol 14,5% | Total acidity 5,55 g/l | Residual sugar 2,2 g/l | pH 3.6