

Cafayate

TERROIR
DE ALTURA

Cafayate Terroir de Altura Malbec

A wine range combining the notes of a centennial winery that knows how to turn all its experience handling and developing this terroir boosted by it into superb wines. Terroir de Altura is truly the ultimate expression of Cafayate.



TASTING NOTES

Color

Garnet red with very intense blackish hues.

Aroma

Spicy in the nose, with red fruit and cassis aromas and characteristic pepper notes, typical of the Cafayatean region. Chocolate or coffee aromas can also be perceived thanks to its ageing process in French oak barrels for 10 months.

Palate

A well-structured and full-bodied wine with round, sweet and ripe tannins resulting from its blend with Tannat, a variety that achieves its unique and full expression in the Cafayate valley.

Recommended pairings

Grilled meat, roasted peppers and stews including various sorts of spicy game meats, grilled kid meat.

Ageing potential

5 years

Serving temperature

16° - 18° C

TECHNICAL DESCRIPTION

Varietal composition

90% Malbec y 10% Bonarda

Origin

Valle de Cafayate (5,750 f.a.s.l)
Salta, Argentina

Maceration

pre-fermentative: 5 days at 8°C
post-fermentative: 25 days

Alcoholic Fermentation

15 days at 24°-28°C

Malolactic Fermentation

Yes

Ageing

10 months in French oak barrels.

Cosecha

2021

Alcohol

14%vol

Residual sugar

3,30 g/L

Total acidity

6,00 g/L

pH

3,7

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