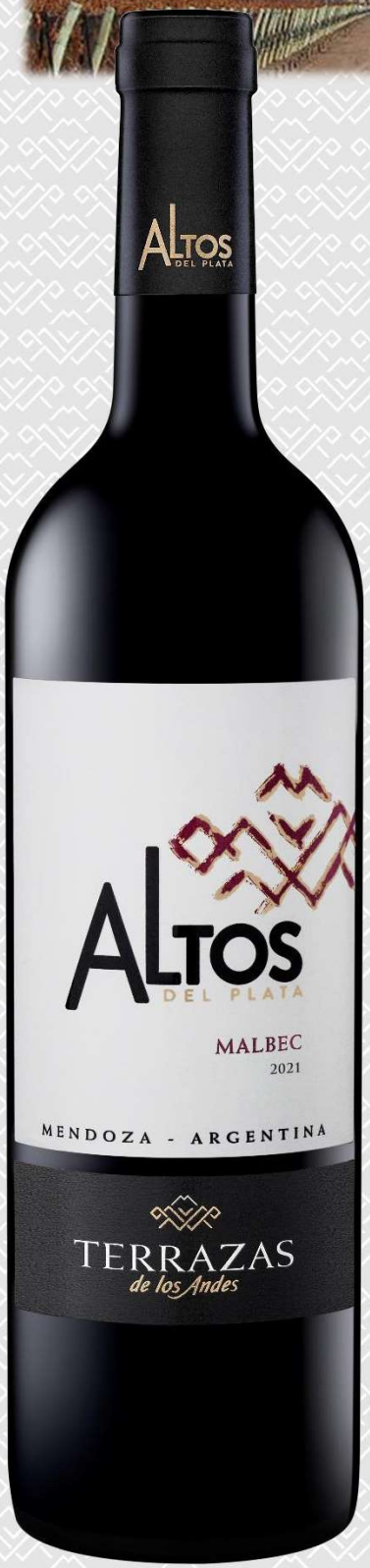
ALTOS
DEL PLATA





MALBEC 2021

This Malbec is a fruity, spontaneous, and vibrant expression from a unique selection of high altitude vineyards, crafted in sustainable harmony with nature and local communities.

Tasting Notes

Color: Attractive deep purple color with bluish shades.

Aroma: Complex and expressive with aromatic purity. Typical varietal notes such as cherries in chocolate, violets and blackberries standing out. Its aging brought aromas of *dulce de leche*, mocha and caramel. Perfectly reflects its depth and typicity.

Taste: In the mouth, it is sweet and full-bodied. The acidity balances a sustained structure in robust but well-rounded tannins. Its full, meaty and fresh mouthfeel delivers memories of dried plums, shiitake mushrooms and a bitter chocolate finish

Harvest 2021

In the cycle 2020-2021 everything began before time: the budburst, the flowering, the fruit setting, the veraison, and the harvest. The spring and the beginning of summer were very pleasant. In the middle of January, we experienced a severe heat wave in which the efficient use of irrigation water was crucial to compensate for this condition. By the end of January and during February and March, considerable rains for the average of the region were registered and they produced lower temperatures compared to the historical average. Under these conditions, the grape was gradually ripening until reaching its maturity peak.

Based on our experience and following our own convictions, we knew what the right decisions were to be made during the harvest. With established parameters and technical criterion, we identified the optimum time for harvest in each lot. Each property, each parcel has its own pace. We know them, we understand them, and we are determined about what we want from them.

In this way, we manage to get ripe, fresh grapes, with good natural acidity and excellent aromatic potential.

Vinification

1) Grapes are hand-picked at the ideal harvest time to obtain maximum fruit expression and freshness.
2) Destemming and cold pre-fermentative maceration for 5 days.
3) Alcoholic fermentation with selected yeasts and maceration for 15 days.
4) Eight months aging in stainless steel tanks.
5) Clarification, filtration and early bottling to keep freshness and typicity.

TERRAZAS
de los Andes