



Altoandino

2008 Vintage
Calchaqui Valley, Salta
Northwest Argentina



Vintage:	2008
Composition:	55% Malbec 35% Cabernet Sauvignon 10% Tannat
Alcohol:	16.1%
Barrel Aged:	100% aged for 17 months in oak barrels
Fining & Filtration:	None
Serving Temperature:	Recommended at 15°C (59°F)
Vines:	60 year old vineyard
Conduction System:	Vertical shoot positioning
Soil Type:	Sandy with decomposed granite and quartz
Climate:	High altitude semi-desert
Altitude:	1800 meters (5900 feet) above sea level

The Calchaqui Valley, Salta, lies in the northwestern region of Argentina in the eastern foothills of the Andes Mountains, 1800 meters above sea level. The high altitude provides a unique growing climate for the vineyards, with temperatures low at night and great exposure to the sun throughout each day. With a dry climate too, these conditions allow the grapes to mature slowly, giving the wine an exceptionally concentrated flavor. With perfect ripeness of the grapes, this translates into delicious concentration of soft tannins.

Altoandino 2008 is a blend consisting of 55% Malbec, 35% Cabernet Sauvignon and 10% Tannat. The supple sweet tannins with luscious plum, spice, and deep notes of this blend are balanced and smooth. This charming, easy drinking wine was crafted to enjoy with a great steak, but can certainly be enjoyed by itself. Sediments may be present in this unfiltered and unfinned wine.