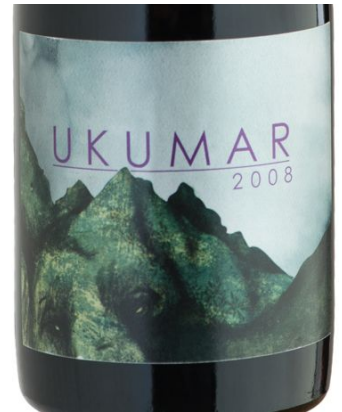




Ukumar Tannat
2008 Vintage
Calchaqui Valley, Salta
Northwest Argentina

Vintage:	2008
Composition:	100% Tannat
Alcohol:	16.5%
Barrel Aged:	100% aged for 35 months in new oak barrels
Fining & Filtration:	None
Serving Temperature:	Recommended at 15°C (59°F)
Vines:	65 year old vineyard espalier trained
Conduction System:	Vertical shoot positioning
Soil Type:	Decomposed granite and quartz, and some sand
Climate:	High altitude semi-desert
Altitude:	2000 meters (6500 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.

The Tannat is a full on grape, abundant in color, flavor, and tannins.

The supple quantity of ripe tannins with luscious fruit, spice, and deep notes of this rich Tannat are balanced and smooth. Sediments may be present in this unfiltered and unfined wine.