CREDO MALBEC ALTAMIRA – ESCALA HUMANA

Mendoza

APPELLATION: Uco Valley

BLEND: Malbec

WINEMAKER: Germán Masera and Ayelén Bonetto



VINEYARD:

Altamira lies south of the Uco Valley in San Carlos, on the southeastern bank of the Tunuyán River, at 3,400–3,800ft above sea level. The climate is warm, though the proximity to the 17,000ft mountains and accompanying snow keeps the cold close and creates a strong diurnal range. The soils are complex, built up in three layers: a superficial layer of fine material, a layer of granitic stones with calcareous elements, and a base layer of non-calcareous river stones with coarse sand. The vines are 15 years old.

VITICULTURE:

Escala Humana work using organic practices, with huge respect for the land they farm on. The winery has done extensive research into the flora, fauna and soil of their estate to ensure their work is performed in harmony with the surrounding environment. The grapes are harvested by hand.

WINEMAKING:

30% of the grapes were left as whole bunches and fermented in concrete vessels with indigenous yeasts. The wine was aged for 24 months in concrete egg then a further year in bottle.

TASTING NOTES:

Deep, serious and rich, this pristine expression of Malbec is bursting with dark cherries, blackberries and wild herbs.

WEBSITE: https://escalahumanawines.com/en/

This wine is suitable for vegans and vegetarians.