

The present is the result of the past and of our origins, of everything that was taught to us and everything we learned, which defines our truth essence.

MALBEC-CABERNET FRANC ORGÁNICO 2021

TASTING NOTES

Intense purple red color, with aromas of black cherry and flowers such as violet. Fresh and vibrant due to the natural acidity and minerality given by Paraje Altamira's terroir. It is juicy in the mouth, with good structure and volume. Tense and vibrant through a long finish.

WINEMAKING

Harvested at the end of March. Cold maceration for 5 days with spontaneous fermentation. Fermentation in concrete vats at 24-26°C for 21 days.

GRAPES

100% Malbec.

REGION

Made from a selection of the best plots of our Alto Agrelo vineyard, with stony alluvial soil.

TECHNICAL INFORMATION

TA: 5,35 g/L **pH**: 3.62 **RS:** 4,1 g/L **ALCOHOL:** 14,5%

