

Fact Sheet
ALTOSUR
Malbec

Region of Origin: Gualtallary, Tupungato, Mendoza, Argentina. Estate grown, produced and bottled.

Winemaker: Joaquin Martin

Vineyard: By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes,
MADE WITH ORGANIC GRAPES

Vinification: Harvest during March and April. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature between 24 and 16°C

Ageing: contact with oak for 4 months

ALTOSUR



Tasting Notes: Concentrated and bright purple color.

Fresh, red and black fruit aromas such as strawberry and blackberry, plum and notes of vanilla.

On the palate, its sweet and round tannins increase the feeling of fruitiness and balance. Good intensity, concentration, freshness and persistence.

Analytical Data:

Alcohol: 13.8%	Acidity (g/l): 6.1
Sugar (g/l): 3.04	PH: 3.62

Accolades and Awards:

2022 91 pts. James Suckling, 2023
2022 91 pts. Decanter World Wine Awards 2023
2022 90 pts. Wine Spectator 2023
2022 90 pts. Patricio Tapia Descorchados 2022
2021 97 pts. BEST IN SHOW PLATINUM DWWA 2022
2021 92 pts. James Suckling, March 2022
2020 91 pts. James Suckling, March 2021
2020 90 pts. Decanter World Wine Awards 2021
2020 90 pts. Decanter World Wine Awards 2021
2019 92 pts. James Suckling, April 2020
2018 94 pts. Silver Medal Decanter DAWWA Sept. 2018
2018 93 pts. James Suckling, Enero 2019
2017 92 pts. James Suckling, Abril 2018
2017 90 pts. Wine Advocate, Junio 2018
2017 90 pts. Patricio Tapia Descorchados 2018, Octubre 2017

Fact Sheet
ALTOSUR
Cabernet
Sauvignon

Region of Origin: Gualtallary, Tupungato, Mendoza, Argentina. Estate Grown, produced and bottled

Winemaker: Joaquin Martin

Vineyard: By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes
MADE WITH ORGANIC GRAPES

Vinification: Harvest in the end of March. Fermentation in stainless steel tanks with selected yeasts at a controlled temperature between 24 and 26 ° C during 25 days.

Ageing: contact with oak for 4 months

ALTOSUR



Tasting Notes: Intense ruby red. An expressive and deep varietal, with character, spicy notes, fresh fruit and pepper. Harmonious body with agile tannic structure, and a lingering aftertaste.

Analytical Data:

Alcohol:13.3% Acidity (g/l): 6.12

Sugar: (g/l): 3.5 PH: 3.61

Acolades and wards:

2022 91 pts. Decanter World Wine Awards, Oct 2023
2022 91 pts. James Suckling, March 2023
2021 91 pts. James Suckling, March 2022
2020 91 pts. James Suckling, March 2021
2020 90 pts Tim Atkin, May 2021
2019 90 pts Tim Atkin, March 2020
2018 90 pts. James Suckling Marzo 2019
2017 89 pts. James Suckling, Abril 2018
2017 89 pts. Tim Atkin, Marzo 2018
2016 91 pts. James Suckling Junio 2017
2016 91 pts. Tim Atkin, Marzo 2017
2015 90 pts. Wine Spectator, Nov. 2015

Fact Sheet

ALTOSUR

Sauvignon Blanc

Region of Origin: Gualtallary, Tupungato, Mendoza, Argentina. Estate grown produced and bottled.

Winemaking team: Joaquin Martin

Vineyard: By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes

Vinification: Three harvests are made manually, starting at the beginning of the month of February, following one week after and finishing the first days of March. Gentle pressing at low pressures in pneumatic press. Fermentation in stainless steel tanks at controlled temperatures with the use of selected yeasts.

ALTOSUR



Tasting Notes: Yellow-green color. Notes of fresh grass, with citric and a mineral notes that gives personality and character. On the palate fresh and aromatic leaves a feeling of clean, lingering aftertaste.

Analytic Data:

Alc.: 11.9%	Acidity (g/l): 6.64
Sugar: 1.8	PH: 3.09

Accolades and Awards:

2021 90 pts. James Suckling, March 2022
2020 91 pts. James Suckling, April 2021
2020 90 pts. Tim Atkin, March 2021
2019 92 pts. James Suckling, March 2020
2019 91 pts. Tim Atkin, February 2020
2018 90 pts. James Suckling March 2019
2017 90 pts. Tim Atkin, March 2018
2016 91 pts. Tasting Mejores Sauvignon Blanc Patricio Tapia, Guía Descorchados 2017
2013 90 pts Tim Atkin February 2014
2008 Silver Medal – Hyatt Wine Awards 2008
2008 4 stars – Decanter –Atkin’s Top 10 from the Uco 2009

Fact Sheet
ALTOSUR
Red Blend

Region of Origin: Gualtallary, Tupungato, Mendoza, Argentina. Estate grown produced and bottled.

Winemaker: Joaquin Martin

Vineyard: By the Andes, altitude 4000 feet. Soils of alluvial origin, loose and highly permeable structure. Special pruning, irrigation and canopy management to obtain a balanced vineyard that provides high quality grapes.

MADE WITH ORGANIC GRAPES

Vinification: Harvest between March and April. Fermentation in stainless steel tanks each varietal separately, at a controlled temperature between 25-28 ° C, with the use of selected yeasts. Macerations of 20-21 days.

ALTOSUR



Composition: 50% Malbec 50% Cabernet Sauvignon

Ageing: contact with oak for 4 months

Tasting Notes: Vibrant ruby red color with violet notes. Expressive intense fruity aromas such as plum and cherries, combined with spices, highlighting cloves and pepper. In the palate it shows a very good structure, soft and juicy tannins, with a balanced acidity that provides freshness and a lingering aftertaste.

Analytical Data:

Alcohol: 13.5% Acidity (g/l): 5.87

Sugar (g/l): 4.142 PH: 3.65

Accolades and Awards:

2022 91 pts. James Suckling, March 2022
2021 91 pts. James Suckling, March 2022
2020 91 pts. James Suckling, April 2021
2018 90 pts Tim Atkin February 2019