



MENDOZA

Sierra Los Andes Malbec 2015



El Alto Vineyard is located in Ugarteche, in the southern part of Luján de Cuyo and is situated at 1,050 metres above sea level. The soils range from sandy loam to clay loam, with a variable stone content. The climate typically presents warm days and cool nights, with an average temperature variation of 14°C and an average annual rainfall of 250mm. Yielding 12 tonnes per hectare, the vines are grown on espalier training systems, with drip irrigation.

Sierra Los Andes is a stunning duo of wines from the heart of Argentina's winemaking land. From a country infused with passion and vibrancy, these wines are equally as exciting. The elegantly packaged wines highlight perfectly the purity of fruit from Argentina. The stylish, crisp Torrontés and the heady intense Malbec, charmingly showcase these quintessentially Argentinian varieties.

TERROIR

The soils range from sandy loam to clay loam, with a variable stone content.

GRAPE VARIETY

Malbec 100%

SERVICE TEMPERATURE

16°C -18°C

WINEMAKING

The grapes were harvested from mid to late March, destemmed and softly crushed. A cold pre-fermentation maceration took place, in order to preserve the primary aromas. The must was then cooled, and traditional fermentation began at controlled temperatures. Post-fermentation maceration lasted between 10 and 15 days, followed by malolactic fermentation resulting in a softer texture.

ALCOHOL

13.5%



TASTING NOTES

Deep, violet red in colour with intense, sweet, spicy aromas combined with rich red fruits and floral hints of violet. On the palate it is soft, velvety, fresh and well balanced.

FOOD PAIRING

The perfect partner to chargrilled steaks, roasted red meats, fajitas, charcuterie and rich, flavoursome vegetable bakes.