

ALTURA

HIGH ALTITUDE WINES



VINTAGE: 2021

VARIETY: Cabernet Franc

APPELLATION:

Altamira, Valle de Uco - Mendoza - Argentina.

VINEYARD:

Height: 1100 mts above sea level.

Age: 21 years.

Vine Density: 3.500 vines/ha.

Yield: 8 tns/ha (2,4 tns/acre).

Soil type: Alluvial soil and sandy.

HARVEST:

Optical selection of berries in 200kgs bins. Second week of April.

FERMENTATION:

Maceration and Fermentation: in small concrete vats 20°C (68°F).

Malolatic Fermentation: in barrel 100% natural.

AGEING:

100%, 12 months in seconds use French oak barrels. At least 6 months in bottle before release.

WINEMAKER COMMENTS:

This exclusive Cabernet Franc displays wild freshness with a hint of mint and spiced notes. Its complexity, bold structure and velvety finish convey the extreme conditions of the terroir.

DRINKABILITY:

8 years.

TECHNICAL INFORMATION:

Alcohol: 14.60 % / **Total Acidity:** 6.00

PH: 3.41 / **Reductive Sugar:** 2.25

AWARDS:

Descorchados | 2021 - 93 pts.

Robert Parker Wine Advocate | 2021 - 93 pts.

Tim Atkin | 2021- 91 pts.

Decanter | 2020 - 92 pts.



David Bonomi
Enólogo

NORTON
DESDE 1895