

ALTURA

HIGH ALTITUDE WINES

VINTAGE: 2022

VARIETY: Pinot Noir

APPELLATION:

Gualtallary Vineyards, Valle de Uco.
Mendoza - Argentina.

VINEYARD:

Height: 1600 mts above sea level.

Age: 12 years.

Vine Density: 4.500 vines/ha.

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

Soil type: Sandy, calcaire and alluvial.

HARVEST:

Optical selection of berries in 200kg/441lbs Bin. First week of march.

FERMENTATION:

Cold maceration: 3 days at 20°C (68°F).

Maceration and Fermentation: in small concrete vats.

Malolactic Fermentation: 100% natural.

AGEING:

100%, 6 months in concrete tanks. At least 3 months before release.

WINEMAKER COMMENTS:

This delicate Altura Pinot Noir displays a surprising slight ruby red color, granted by its youth, as well as details of a violet bouquet mixed with elegant scents of cherries. Its sweet tannins anticipate its elegant and typical varietal character.

DRINKABILITY:

8 years.

TECHNICAL INFORMATION:

Alcohol: 13.2 % / **Total Acidity:** 5,25

PH: 3.56 / **Reductive Sugar:** 1.80

AWARDS:

Descorchados | 2022 - 93 pts.

Robert Parker | 2022 - 92 pts.

Tim Atkin | 2021 - 91 pts.

Descorchados | 2021- 90 pts.



David Bonomi
Enólogo