



ARGENTO

SINGLE BLOCK

BLOQUE #

1

VARIETAL

MALBEC

COSECHA

2018

FINCA ALTAMIRA



This wine is the best expression of our terroir in Altamira, where you can perceive the typical style of this place in the Uco Valley. Its design is born after a selection of micro terroirs within the vineyards, segmented in blocks by their different soil profiles. A minimal intervention in vineyard and winery, allows us to obtain a pure, organic and classic Altamira wine.

Intense purple red color, with aromas of black cherry and flowers like violet. Fresh, vibrant entrance, due to its natural acidity and the minerality provided by the Altamira terroir.

In the mouth it is juicy, of good structure and volumen with a long, tense and vibrant end.

WINEMAKING

Cool maceration during 5 days.

Fermentation in stainless steel tanks at 24-26°C for 14 days.

OAK AGING

16 months in 5.000 lts. french oak fudres and in 3.000 lts. concrete eggs.

COMPOSITION

100% Malbec

REGION

Mendoza: San Carlos (Altamira)

TA: 6,63g/L RS: 2g/L pH: 3.58g/L ALCOHOL: 14,5%



BODEGA
ARGENTO

DRINK RESPONSIBLY.
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