



Technical Information

recinited information	
Country	Argentina
Region	Cafayate Valley, Salta
Altitude	1,730 m.a.s.l.
Blend	100% Malbec
Winemaker	Karim Mussi Saffie
Body	Full
Oak	50% in French oak.
Residual Sugar	2.8 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	No
Allergens	Sulphites

KARIM MUSSI WINES

Abras Malbec

Region

One of Salta's most renowned wine regions, Cafayate sits at the southern end of Salta province. At 1,700 m.a.s.l. altitude defines its terroir. Wide diurnal temperature variation, desert climate and dry soils combine to produce small crops of healthy concentrated fruit from stressed vines. With only 2,400 hectares under vine, the region is famous for its crisp, floral Torrontes but also produces rich, structured Malbec and Cabernet Sauvignon.

Producer

A firm favourite with our customers, and internationally recognised as one of the most talented winemakers in Argentina today, Karim Mussi continues to go from strength to strength, with leading wine critics falling over themselves to heap praise on these expressive & distinctive wines. Alongside Altocedro and Alandes, Abras showcases Karim's 'laissez-faire' winemaking philosophy that ranges across an extensive territory without borders.

Viticulture

Fruit is sourced from vines that are more than 30 years old, planted on alluvial soils at the bottom of the valley, where there is a higher mineral content for a greater expression of terroir. Manual harvest is carried out in small boxes of 15 kg.

Vinification

Picking must be carefully managed in the extreme conditions of Cafayete in order to retain the proper balance and freshness for a high-altitude Malbec. Fermentation temperatures and skin contact maceration are also reduced in this regard. 50% of the wine ages in French oak barrels for 12 months, the rest remains in concrete vats.

Tasting Note

Fresh plums, violets, blueberry, crushed-stone and mineral aromas on the nose lead to a fresh and brightly fruited, full-bodied palate with firm, silky tannins.

Food Matching

Barbecued meats, grilled lamb or aubergine steaks coated in Persian spices.