



## KARIM MUSSI WINES

### Alandes Gran Cabernet Franc

#### Region

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

#### 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, the Alandes project represents absolute freedom, a 'laissez-faire' winemaking philosophy that is in an extensive territory without borders.

#### Viticulture

Vineyards are managed using traditional, sustainable agriculture. Double Cordon trellising with drip irrigation.

#### Vinification

Upon reception, grapes undergo a double sorting to remove inferior berries. Fermentation takes place in small concrete tanks with native yeasts and four pump-overs a day. The wine is macerated with skins for two weeks and then aged for 18 months in French oak.

#### Tasting Note

Alandes Cabernet Franc offers a dark red ruby colour. The nose is intense, packed with ripe redcurrant fruit laced with sweet spice and vanilla. On the palate it is elegant and well balanced with a long, lingering finish.

#### Food Matching

Savoury dishes flavoured with herbs, particularly wild game with thyme or herb-crusted rack of lamb, rosemary-marinated steak, grilled asparagus or broccoli, Tabbouleh.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	100% Cabernet Franc
<b>Winemaker</b>	Karim Mussi Saffie
<b>Body</b>	Full
<b>Oak</b>	18 months in French oak
<b>Residual Sugar</b>	2.19 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	Yes
<b>Allergens</b>	Sulphites