



## Technical Information

<b>Country</b>	Argentina
<b>Region</b>	La Consulta, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	100% Malbec
<b>Winemaker</b>	Karim Mussi Saffie
<b>Body</b>	Full
<b>Oak</b>	30% for 10 months in French oak
<b>Residual Sugar</b>	1.69 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

## KARIM MUSSI WINES

### Altocedro Año Cero Malbec

#### Region

Part of the larger San Carlos district in the southern Uco Valley, La Consulta sits in the shadow of the 5,830m volcano, San José. The vineyards sit at around 1,000 m.a.s.l. and the altitude brings hot sunny days and cool nights. Meltwater from the Andes flows through the centre of the region in the Tunuyan River. Add well-drained alluvial soil that forces the vines to grow deep root systems in their search for water and nutrients and you have the perfect environment for high quality Malbec.

#### 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

For this Malbec, we selected vineyards of an average age of 30 years. The characteristics of the soils and the force of the vines achieve the perfect balance of concentration and freshness that we need for this line of wines, as they allow us to bring the maximum points of maturity between aromas, sugar and phenolic ripeness.

#### Vinification

Entire berry fermentation takes place in small concrete vats over 7 days at 25°C, with four pump-overs a day. The wine undergoes malolactic fermentation and 30% is aged for 10 months in French oak.

#### Tasting Note

Ripe, juicy character with concentrated dark fruit and a clean savoury edge.

#### Food Matching

Roast beef or venison, barbecued lamb or pork, steak, game, Cheddar cheese.