



Technical Information

Country	Argentina
Region	La Consulta, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	96% Malbec, 4% Sémillon
Winemaker	Karim Mussi Saffie
Body	Full
Oak	24 months in new French oak
Residual Sugar	1.69 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

KARIM MUSSI WINES

Altocedro Gran Reserve 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

This is our Old World style, closer to our Argentine winemaking school, with longer and persistent tannins, more elegance and complexity. All fruit comes from old vines that are harvested later. Grapes ferment at a higher temperatures and wine is aged for longer periods.

Vinification

The grapes were carefully selected from ancient vines (104 years old) and fermented and aged for twenty-four months in new Burgundy oak to obtain an intense concentration of colour, aromas and fruit flavours.

Tasting Note

A rich, complex structure with dynamic smoky oak combining beautifully with very ripe dark berry fruit, fine grained tannins and a serious dry finish.

Food Matching

Perfect with steak but because of its savoury edge, try with rich, earthy mushroom dishes and more powerful cheeses.