



Technical Information

Country	Argentina
Region	La Consulta, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Karim Mussi Saffie
Body	Full
Oak	18 months in 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 Old Vine 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

Trellis under three different areas (Altamira, Chacón and El Cepillo). Very different soils in each vineyard, despite the short distance between Altamira and Chacón (9km) or between El Cepillo and La Consulta (12km). The three vineyards are harvested at different times, seeking different maturity points.

Vinification

Entire berry fermentation takes place in small concrete vats over 9 days at 29°C, with four pump-overs a day and a further 20 days maceration on the lees. The wine undergoes malolactic fermentation and 18 months aging in French oak.

Tasting Note

A rich, dynamic wine with ripe dark fruit, plums and raisin flavours supported by well-integrated tannins and bags of complexity. The finish is clean, long and balanced.

Food Matching

Braised lamb, duck confit, cassoulet, strong cheeses like blue Stilton.