



## Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	42% Malbec, 29% Cabernet Sauvignon, 29% Tempranillo
<b>Winemaker</b>	Karim Mussi Saffie
<b>Body</b>	Medium
<b>Oak</b>	Unoaked
<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

## KARIM MUSSI WINES

### Bodega Alandes Concrete Tank Blend

#### 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

Fermentation in small concrete tanks (10,000lts) for 12 days at 24°C, with four short pump-overs, plus 6 delestages. Maceration for 7 days allowing for malolactic fermentation.

#### Vinification

From the inception of the winery in 1999 Karim's winemaking philosophy has been centred around the use of his historic concrete fermentation tanks, which provide textural interest and full varietal expression in the resulting wines. 100% fermented and aged in small concrete vats, no oak.

#### Tasting Note

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

#### Food Matching

Cold cuts, charcuterie, smoked duck and game, carpaccio of beef.