VINTAGE
2019

WINE PROFILE

FINCA ALTAMIRA



Altamira vineyard was planted in 1950 at the foothill of the Andes just below the Tunuyán River, Altamira is mountain with extreme weather. The growing conditions are sochallenging and the soil profile so unique, that the tipicity or this Malbec goes beyond its normal descriptors. Orange peel and balsamic flavors combine harmoniously the violets and red fruit notes typical from Malbec. Mineral notes and sharp acidity give this wine a character of its own.

ACHAVAL FERRER

Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achaval Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old ungrafted vines.

TECHSHEET

WINEMAKER
Gustavo Rearte

VARIETAL COMPOSITION
100% Malbec

APPELLATION
Altamira (Uco Valley, Mendoza) at 1.100 meters above sea level.

SOIL
Of alluvial origin. It has a shallow surface (30cm) of limestone combined with volcanic ashes over layers of large eroded rocks rich in volcanic sediments. Excellent drainage.

VINE TRAINING
VSP, 1.3 to 1.5 meters high

SUSTAINABLY FARMED
Sustainable

VINEYARD YIELD
2.500 Kgs per hectare

HARVEST DATE
10th April 2019

ALCOHOL 14.2%

PH 3.59

ACIDITY 6.67 g/L

BRIX AT HARVEST 24.4

VINIFICATION
Several daily open pump-overs with gentle rain on the cap, followed at the end by a gentle pressing determined by the results of the daily tasting.
Throughout this process, there is no filtration, no pre-fermentative cold maceration, no correction of the natural acidity of the grapes, no bleeding during fermentation maceration and no addition of enzymes of any kind during vinification.

FERMENTATION
Fermented in cement tanks at a maximum temperature up to 93-95°F with extensive pumping over for better extraction. Aerated pump-overs with soft sprinkling of the cap, followed by pressing at the end of and up to 4 days after fermentation as determined by daily tasting results. No filtering. Cold soaks, acid correction, bleed-offs and addition of enzymes were not used during vinification

MALOLACTIC
100% spontaneous in oak barrels

OAK AND AGING
14 months in new French oak barrels

SCORES & AWARDS

JAMESSUCKLING.COM — **97 PTS**

Sweet spices and blueberries, blackberries and blue flowers with hints of chocolate and deep, tangy oyster-shell minerality. The tannin is tight but extremely fine-grained with dense, concentrated fruit. Yet, it doesn't feel heavy. There's a fine, saline smack to the finish, too. Drink or hold.

Tim Atkin MW — **Best Malbec 2022** — **96 PTS**

Achaval Ferrer's vines are located in the high part of Paraje Altamira at 1,100 metres and were planted in 1950. The resulting wine is a delight, with svelte tannins, layers of blackberry and tangerine, chalky freshness and intensity and adroitly integrated new French oak. 2024-35.

Robert Parker WINE ADVOCATE — **96 PTS**

The impressive 2019 Malbec Finca Altamira has finesse and intensity and the expression of this vineyard by the Tunuyán River. It has mineral expression, citrus freshness and the mid-palate complexity that has made Altamira famous. They have shortened the time in barrel to 13 months, so they respect more the personality of the wine with more careful oaking. This is both powerful and elegant, perfumed, complex and serious with a very balanced palate and elegant and fine tannins that make it fine-boned, like the best vintages of this wine.

vinous — **94 PTS**

A rich reddish-purple color in the glass. The complex aromas feature plum with hints of country herbs, camphor and thyme accompanied by smells of violet and mint. The aging process adds notes of tobacco and cedar. In the mouth, it offers a nuanced and sharp flavor supported by a juicy, relaxed and polished tannic structure. A wine with character and energetic that ends with a compact but persistent fruity touch.

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