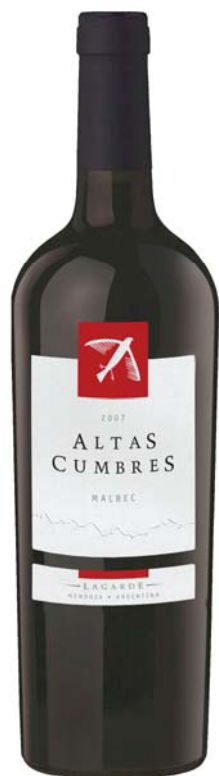


ALTAS CUMBRES

— LAGARDE —



ALTAS CUMBRES MALBEC 2009

VARIETY	100% MALBEC
VINEYARDS	
LOCATION	LUJÁN DE CUYO – MENDOZA
AGE	PLANTED IN 1897 AND 1995
ALTITUDE	850 AND 980 M OSL
YIELD	BETWEEN 100 AND 120 HUNDREDWEIGHT PER HECTARE.
VINTAGE	
DATE	MARCH 2009
PICKING	BY HAND IN PLASTIC BOXES OF 20 KG
WEATHER	WARM CLIMATE WITH FRESH NIGHTS. THE DAILY BROAD TEMPERATURE RANGE REACHES MORE THAN 13 °C. ANUAL PRECIPITATION: 200 MM.
ELABORATION	
FERMENTATION	FERMENTED IN STAINLESS STEEL WITH CONTROL OF TEMPERATURE BELOW 28 °C. MACERATION TAKES BETWEEN 8 AND 12 DAYS, DEPENDING ON DAILY TASTINGS.
MALOLACTIC FERMENTATION	SPONTANEOUSLY PRODUCED

BREEDING	30% OF THE WINE. BETWEEN 3 AND 5 MONTHS IN OAK BARREL.
AGING IN BOTTLE	MINIMUM 4 MONTHS IN CONTROLLED AMBIENT.
PACKAGING	CASE OF 6 BOTTLES OR CASE OF 12 BOTTLES OF 750 ML

TECHNICAL INFORMATION	
ALCOHOL (% VOL)	13.6°
TOTAL ACIDITY (GR/LT)	5.85
PH	3.53
RESIDUAL SUGAR (GR/LT)	2.0

WINEMAKER	JUAN ROBY STORDEUR
COLOUR/AROMA/TASTE	INTENSE RED COLOUR WITH BLUE AND VIOLET TINGES. FRUITY FLAVOURS WHERE MOST SIGNIFICANT ARE RED FRUITS. HARMONIOUS AND ELEGANT.

SUGGESTED TEMPERATURE	16° - 18° C
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SUGGESTED MATCH	IDEAL FOR: ANY KIND OF MEAT, CHICKEN, DUCK AND ANY KIND OF PASTA, TOO.
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