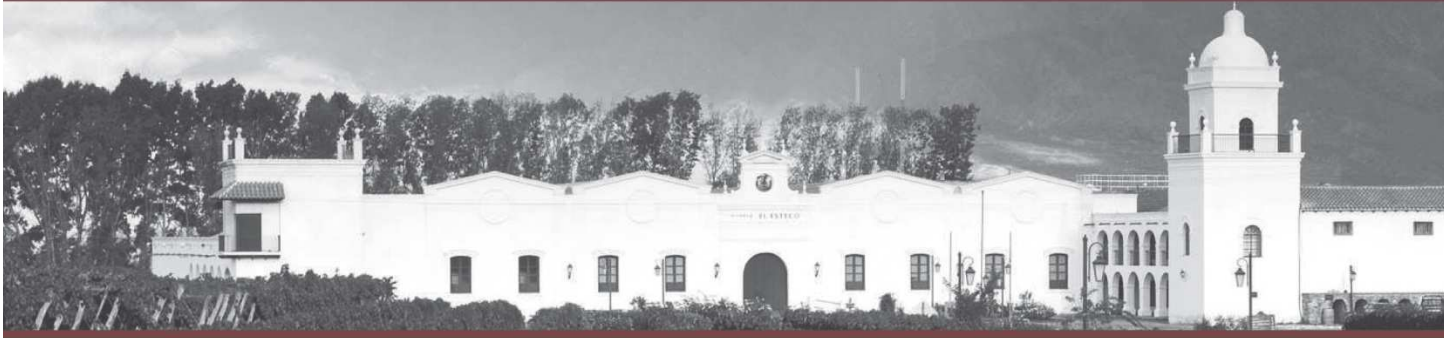


ALTIMUS

MMX



ORIGIN:

Calchaquí Valley, Argentina

TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 350 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character..

VARIETIES:

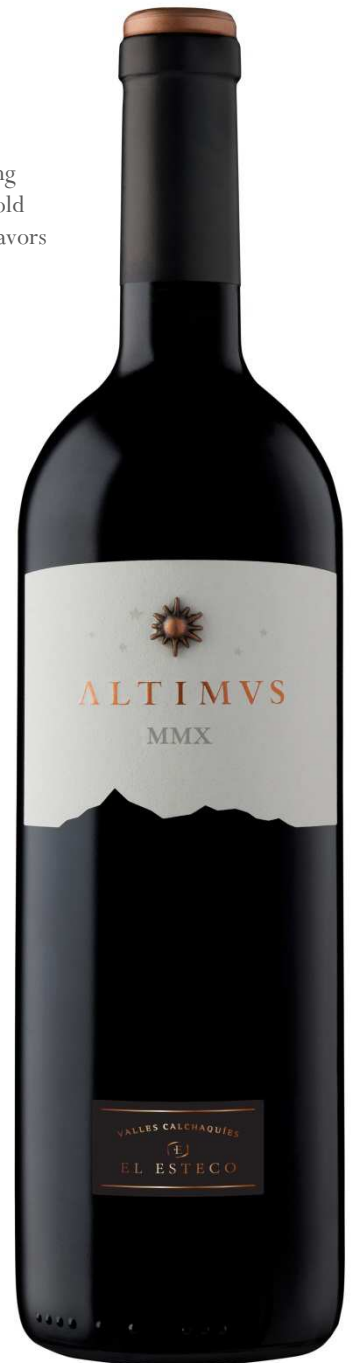
54% Malbec ; 25% Cabernet Sauvignon ; 11% Cabernet Franc ; 10% Tannat

HARVEST:

March / April 2010

WINEMAKING:

Altimus is the icon wine of El Esteco. A winemaker's blend that changes from year to year. Altimus is made from the estates best parcels and from the harvest's best grapes. Harvest is done either very early in the morning or at night when it is cooler and put into small 15 kg cases. A second selection is done in the crushing area and just the free run juice, which has greater concentration, is used for Altimus. Each varietal is vinified separately. After alcoholic fermentation in small stainless steel vats and spontaneous malolactic fermentation, the juice is pumped over to obtain maximum color concentration before being placed in small French barrels to be aged for 18 months. After aging, the final blend is made and bottled unfiltered and un-stabilized to keep the unique character.



TASTING NOTES



Profound dark with lively violet edges..



Complex and refined aromas where black chocolate and red fruits marmalade outstand..



Fruitiness contribution of the Malbec outstand. Mouthfilling with ripe and powerfull tannins. Long persistent with a sweet liquorish ending.

ANALITIC DATA

Alcohol	Residual Sugar	Acidity	PH
15 % alc/vol	2,95 grs. / lt.	5,95 grs. /lt.	3.70