

ALTIMVS

MMXI (2011)

ORIGIN:

Calchaqui Valley, Argentina.

STORYLINE:

Altimus is the signature wine of El Esteco. Each year, Alejandro Pepa, our chief winemaker, changes its composition making every vintage unique and unrepeatable.

TERROIR:

The Calchaqui Valley is a remote location hidden in the Northwest of Argentina capable of producing exceptional wines: highly concentrated, rich in color, aromas and flavor. Poor sandy soils, moderate winds, high sun exposure, low humidity and an altitude exceeding 1800 meters | 6000 feet make this terroir unique in this world.

VARIETY:

61% Malbec - 25% Cabernet Sauvignon - 14% Cabernet Franc.

WINEMAKING:

- Concentrated bunches of small grains manually harvested in 18Kg plastic bins.
- Second selection done in the crushing area keeping only the free run juice with greater concentration.
- Fermentation in small stainless steel vats and spontaneous malolactic fermentation.
- Aged separately in small French barrels for 12 months.
- Blended, the wine is then placed again in French barrel for 6 extra months.
- Bottled unfiltered and un-stabilized to preserve the unique character.

FOOD PAIRING:

Ideal to serve with traditional Argentinean dishes based on red meats also with hard cheeses and smoked cold cuts.

TASTING NOTES



Profound dark with lively violet edges. Thick, dense, violet legs are noted.



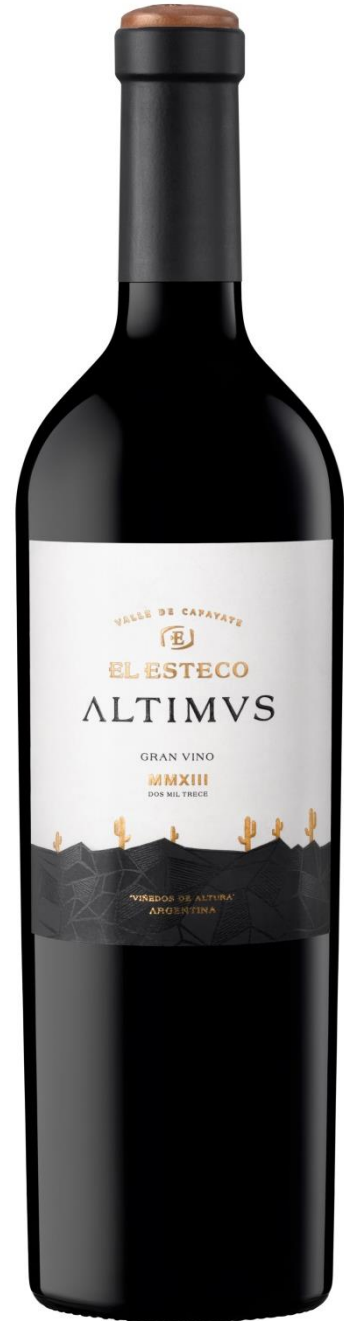
Complex and refined aromas where toasted oak, black chocolate and red fruits marmalade outstand.



Fruitiness contribution of the Malbec outstand. Ripe and powerfull tannins. Liquorish. Oak. Chocolate. Long persistent entrance with a chalky finish.

ANALITICAL DATA

Alcohol	Residual Sugar	Acidity	PH
15% alc/vol	4,10 grs./lt	5,45 grs./lt	3,70



VALLES CALCHAQUIES



EL ESTECO

