

## Alpamanta

## 2013 Malbec Terroir Ugarteche, Lujan de Cuyo Mendo Mendoza, Argentina

Туре:	Red Still Wine		
Ingredients:	Malbec		
Region:	Mendoza,		
Farming Methods:	Hand harvested		
Soil:	Alluvial soils		
Fermentation:	Fermented at 22-28°C (72-82°F) with autochthonous yeast macerated 23 days		
Elevage:	18 months in new French oak barrels		

Acidity	2.68 g/L	ABV	14.10%	Sizes	750ml
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Vedan	Biodynamic
Vegan	Biodynamic

## **ABOUT THIS BOTTLE**

Alpamanta's Malbec Terroir Ugarteche, Luján de Cuyo, Mendoza - 2013 is a notable wine that reflects the winery's commitment to biodynamic and organic practices. The wine exhibits rich aromas of black fruits and plums, complemented by subtle wood notes. It is characterized by elegance and intensity, offering a balanced taste with a long finish. Flavors include blackberries and mulberries, along with earthy undertones as it opens up. The vineyard is situated at an altitude of 950 meters (3117 feet) above sea level, benefiting from excellent thermal amplitude and an arid climate. The alluvial soils are enriched by pure water from the Andes, which contributes to the wine's unique character. The winery employs organic and biodynamic farming methods, avoiding pesticides and fungicides. Manual harvesting is done in small boxes to ensure quality, with a yield of approximately 3000 kg/ha. The grapes undergo fermentation using indigenous yeasts at temperatures between 22-28°C (72-82°F) for about 23 days. The wine is aged for 18 months in new French oak barrels, allowing for a refined flavor profile. Alpamanta's commitment to sustainability and minimal intervention in winemaking has made its wines well-regarded among enthusiasts. The 2013 Malbec Terroir has received positive reviews for its complexity and depth. This wine is an excellent representation of the terroir of Mendoza, showcasing the region's potential for high-quality Malbec production.

