

HIGH ALTITUDE VINEYARDS

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Cafayate

TERROIR
DE ALTURA
MALBEC

A wine range combining the notes of a centennial winery that knows how to turn all its experience handling and developing this terroir boosted by it into superb Wines. Terroir de Altura is truly the ultimate expression of Cafayate

AWARDS

- 👑 WSC 2025 = 90 points
- 👑 Descorchado 2025 = 92 points
- 👑 James Suckling 2023 = 90 points

DESCRIPTION

Color: Deep ruby red with violet hues.

Aroma: Black fruits (plums, cherries accompanying floral reminiscence as a perfume of violets. The nuance of oak can also be perceived in smoky of caramel notes, Thanks to its 10 months of aged in French oak barrels.

Palate: Impactante volumen, con la suavidad y redondez del Malbec. De persistente y equilibrado final.

Recommended pairing: Beef meats, steak eye rump, braised rump heart, pork loin with mustard.

Ageing potential: 5 years.

Serving temperature: 16° - 18° C

TECHNICAL COMPOSITION

Varietal Composition: 100% Malbec

Origin: Valle de Cafayate (1.750 msnm) Salta, Argentina.

Maceration: pre-fermentative: 5 days at 8°C - post-fermentative: 25 days

Alcoholic fermentation: 15 days at 24°-28°C

Malolatic fermentation: yes

Ageing: 60% of wine 10 month in French oak barrels.

Vintage: 2024

Alcohol: 14,5% vol

Residual Sugar: 2,30 g/L

Total Acidity: 5,7 g/L

pH: 3,5



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BEBER CON MODERACIÓN. PROHIBIDA SU VENTA A MENORES DE 18 AÑOS. SI VAS A CONDUCIR NO TOMES ALCOHOL