



High Note

UCO VALLEY · ARGENTINA



PRODUCER PROFILE

Estate owned by: Vista del Sur
Winemaker: Leopoldo Kuschnaroff
Estate founded: 2008
Winery production: 300,000 Bottles
Region: Uco Valley
Country: Argentina

High Note Malbec 2022

WINE DESCRIPTION

Grapes are sourced from five vineyards with sandy loam soils, ranging in elevation 3,300 - 5,000 feet above sea level. Vista Flores vineyard has flavors of spice, red fruits and minerality. La Consulta adds black fruit and mid-palate weight while Altamira's fruit has notes of violets. Eugenio Bustos vineyard offers racy acidity and floral notes while adding to the violet color. Gualtallary vineyard, at the highest altitude, brings deep purple color and additional floral and black fruit notes balanced with acidity.

Located high in the Andes foothills of Argentina's famed Uco Valley of Mendoza, Vista del Sur is a state-of-the-art winery. Its vineyards are among the highest in the world, ranging in altitude from 3,300 to 5,000 feet. Here the grapes enjoy the perfect combination of growing elements; intense desert sunlight contrasting with cool nightly temperatures.

TASTING NOTES

Aromas of ripe red fruits with hints of spices and violets. The palate opens with notes of plum marmalade and gives way to hints of vanilla. Round tannins lead into a ripe fruit finish.

FOOD PAIRING

A highly heralded match with grilled meats, complementing rich smoky flavors with the wine's ripe juicy profile. Also pairs well with grilled or roasted vegetables, pasta dishes and rich sauces.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Vista Flores, La Consulta, Altamira, Gualtallary, and Eugenio Bustos vineyards
Soil composition:	Sandy-Loam
Training method:	VSP
Elevation:	3,200 - 5,000 feet
Vines/acre:	1,600
Yield/acre:	3.3 tons
Exposure:	Eastern / Western
Harvest time:	March-May
First vintage of this wine:	2007
Bottles produced of this wine:	300,000
Certified Vineyards:	SMETA and BSCI Certified

WINEMAKING & AGING

Varietal composition:	100% Malbec
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Maceration technique:	Cold Soak Maceration, Racking, Punchdown, and Pumpovers
Length of maceration:	12 days; 18 days
Type of aging container:	Barriques and Cement vats
Size of aging container:	225 L
Type of oak:	French and American
Length of aging before bottling:	9 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.75
Acidity:	5.24 g/L