



THESE SINGLE VINEYARD WINES, PURE EXPRESSION OF THE ALTAMIRA TERROIR, ARE BORN AT MORE THAN 1100 M.A.S.L. HÉCTOR DURIGUTTI EXPLORES AND INTERPRETS THIS PLACE SINCE 2008 WITH HIS STYLE AND PERSONALITY, WORKING WITH OLD VINEYARDS UNDER THE CARE OF A SMALL WINEGROWER FROM THE UCO VALLEY.

## HD MALBEC

### 100% MALBEC 2023

#### VINEYARDS

**ORIGIN:** Altamira, Uco Valley.

**VINEYARD ALTITUDE:** 1150 m.a.s.l.

**YEAR PLANTED:** 1937-1938.

**DENSITY PLANTING:** 7200 plants per hectare.

**YIELD:** 1 plant per bottle.

**CONDUCTION:** Traditional system, low trellis.

**VINEYARD MANAGEMENT:** Organic.

**SOILS:** Calcareous.

**TASTING NOTES:** Bright purple in color, it is a fragrant wine with notes of plums, cherries, violets, hints of spices and herbs. Juicy with firm and round tannins. Fresh and expressive which is very representative of its terroir.

**Recommended temperature of service:**

Between 15° and 18° C (59-64,4°F).

**WINEMAKER:** Héctor Durigutti.

#### WINEMAKING

**HARVEST DATE:** Last week of March, 2023.

**TYPE OF HARVEST:** Manual.

**RECEPTION AT THE WINERY:** In boxes of 18 kilos. Optical cluster selector.

**MACERATION:** Cold, during 1 day at 7° C.

**ALCOHOLIC FERMENTATION:** With native yeasts for 18 days at a temperature between 22°/25°C in concrete eggs.

**MALOLACTIC FERMENTATION:** In 600 liters third use oak barrels.

**AGING:** In cement pots for 5 months.

**BOTTLING:** Setembro 2023. This wine has not been stabilized, filtered or clarify.

**TOTAL PRODUCTION:** 24.000 bottles.

**Alcohol:** 14%.

**Total acidity:** 5,76.

**Ph:** 3,70.

**Residual sugar:** 2,10.



SINGLE VINEYARD  
PARAJE ALTAMIRA

