



A MÁS DE 1100 M DE ALTURA NACEN ESTOS VINOS SINGLE VINEYARD PURA EXPRESIÓN DEL TERRUÑO DE ALTAMIRA. EXPLORANDO ESTE PARAJE DESDE EL 2008. HÉCTOR DURIGUTTI INTERPRETA CON SU ESTILO Y PERSONALIDAD ANTIGUOS VIÑEDOS AL CUIDADO DE UN PEQUEÑO VITICULTOR DEL VALLE DE UCO.

HD RESERVA MALBEC

100% MALBEC 2022

VINEYARDS

ORIGIN: Altamira, Valle de Uco.

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

YEAR PLANTED: 1938.

DENSITY OF PLANTATION: 7200 plants per hectare.

YIELD: 2 plants per bottle.

CONDUCTION : traditional low system.

VINEYARD MANAGEMENT: Organic. Mantle irrigation.

SOILS: Calcareous.

TASTING NOTES: Intense in-depth color. Aromatic richness with notes of blueberries, ripe raspberries, and licorice. Medium to full-bodied. Firm tannins well integrated with a mineral undertone.

Recommended temperature to consume: Between 15° y 18°.

WINEMAKER: Héctor Durigutti.

WINEMAKING

HARVEST DATE: Las week of March 2022.

HARVEST TYPE: Manual.

RECEPTION AT THE WINERY: In boxes of 18 kilos. Double selection.

MACERATION: Cold during 1 day at 7° C.

ALCOHOLIC FERMENTATION: With native yeasts during 20 days at a temperature between 26°/28° C in concret eggs without epoxi.

MALOLACTIC FERMENTATION: En fudre de tercer uso por 28 días a 22° C.

AGING: En fudre francés por 12 meses.

BOTTLING: June 2023. This wine has not been stabilized. Naturally filtered and clarified.

TOTAL PRODUCTION: 5.000 bottles.

Alcohol: 14,8%.

Total acidity: 5,25.

Ph: 3,78.

Residual sugar: 4,01.



SINGLE VINEYARD
PARAJE ALTAMIRA

