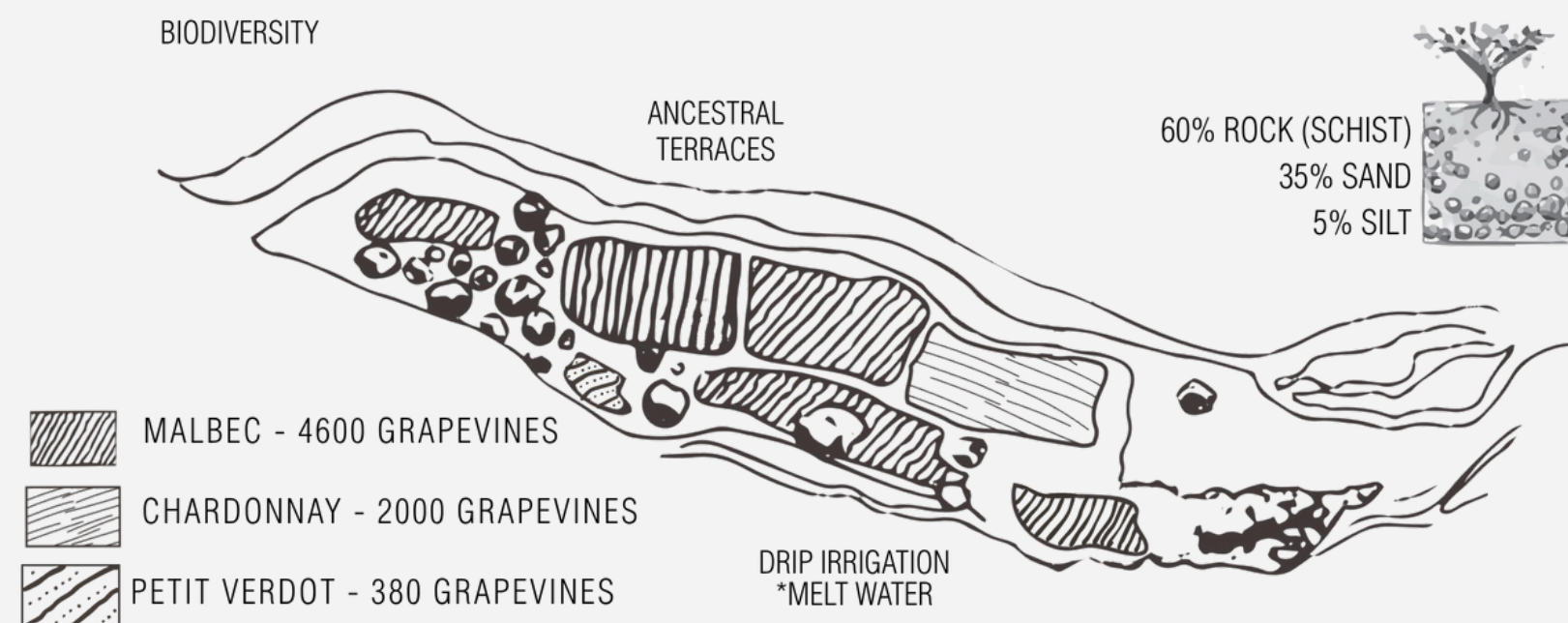


1850 M.A.S.L

BIODIVERSITY



Nestled between steep slopes and high mountain cliffs, the "Altos los Cuises" vines are clung to soils with history, rocks, sand and our special care.

Its singularity can be understood through the wine that reflects the terraces, the unique microclimate of the mountain stream and a sustainable cultivation management of gobelet system, used to protect and enhance the delicacy of our grapes.

Due to the extreme slope of the land, the vines are planted in an ancestral system of terraces in order to favor a natural irrigation by gravity avoiding soil erosion.

The conduction is a high-density gobelet system (1m x 1m) which provides a particular care and allows an entrance of a diffuse light above the grapes, which generate fine and delicate skins, with soft and refined tannins.

Immersed in an intimate environment of diverse vegetation, among palm trees, fig trees, white carob trees and a beautiful jacaranda tree, the grapes that we obtain from this vineyard have a character of wild herbs that are reflected in a unique wine, like the place where it comes from.



# ALTO LOS CUISES

## CHARDONNAY 2022

**VINEYARDS:** Finca Alto Los Cuises is located in a ravine of the Sierra de Quilmes with a very steep slope, so the vines are planted on terraces and trained in high density among the rocks. It is a unique and extreme estate, which produces grapes of a different and unrepeatable expression.

**LOCATION:** Cafayate, Salta, 1850 meters above sea level. (6069 ft)

**WINEMAKING PROCESS:** Harvest takes place in the first days of February. Upon arrival at the winery, whole bunches are hand-selected and gently pressed. The must is chilled for approximately 18 hours to allow for natural settling, and then raked into 500-liter French oak barrels to undergo fermentation with native yeasts at controlled temperatures between 12°C and 16°C.

Once alcoholic fermentation is complete, the barrels are sealed to preserve the naturally occurring carbon dioxide, and no sulfites are added at this stage. Every 20 days, we carry out bâtonnage, a process that breaks down yeast cell walls and keeps the lees in suspension. This step allows the wine to integrate mannoproteins and polysaccharides. The wine then rests in barrel for 6 to 7 months. Throughout this period, it remains in contact with fine lees, which accompany and enhance its evolution. Once all the natural carbon dioxide has dissipated, we proceed to rack the wine and add a small amount of sulfites. Bottling takes place only when the wine reaches optimal sensory balance.

**AGING POTENTIAL:** 12 years.

**WINEMAKER:** Francisco Puga

**PRODUCCIÓN:** 2000 Botellas producidas este año.

**VARIETAL COMPOSITION :** 100% Chardonnay

**TOTAL ACIDITY:** 6.50 g/L

**RESIDUAL SUGAR:** 1.80 g/l

**pH:** 3.18

**ALCOHOL:** 12.9%



Watch  
the  
Video

