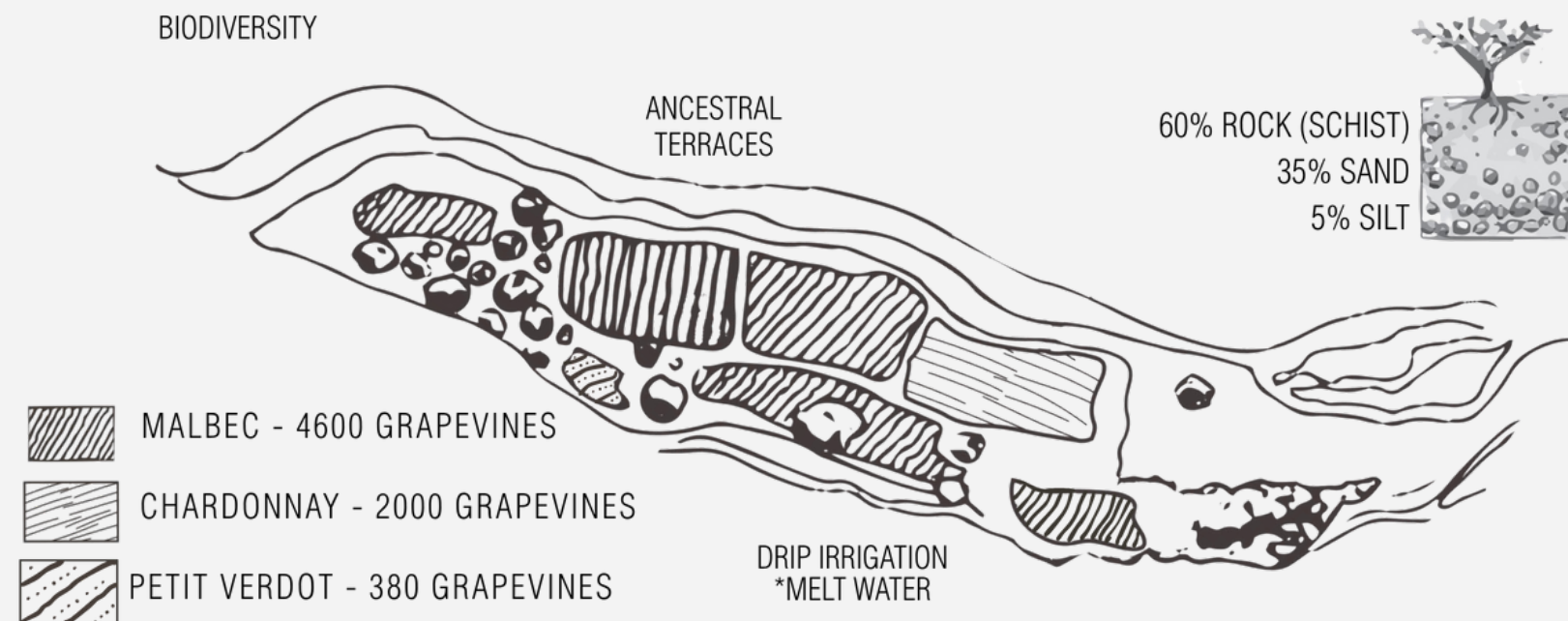


1850 M.A.S.L

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

PETIT VERDOT 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: Manual reception and selection in the cellar. Alcoholic fermentation in small stainless steel tanks, with gentle manual punching down, seeking delicate extraction that respects the varietal profile. Malolactic fermentation took place in neutral barrels, favoring the aromatic expression of the terroir.

The wine is aged for 12 months in neutral barrels, with periodic bâtonnage to contribute texture and complexity.

AGEING POTENTIAL: 12 years.

WINEMAKER: Francisco Puga.

PRODUCTION: 286 bottles produced this year.

VARIETAL COMPOSITION: 100% Petit Verdot

TOTAL ACIDITY: 6.2 g/L

RESIDUAL SUGAR: 2.4 g/l

pH: 3.65

ALCOHOL: 14%

