

BODEGA
ATAMISQUE

ARMONIA

Malbec 2021



Bodega Atamisque: Armonia Malbec is estate grown and bottled by Atamisque Winery in Uco Valley's Alto Tupungato, on the best wine-growing regions within Mendoza, Argentina. The vineyard is located at 4,430 feet high, enjoying a privileged sun exposure and cool temperatures that allow the grapes to have a perfect ripening. Hand-selected grapes and gravity flow wine making to preserve the unique aromas and flavors that come from our vineyards.

Tasting notes: Dark purple color. Floral aromas of violets and flavors of plums, black berries, mild spices, and mature cherries. Intense and well balanced in the mouth, with soft tannins and smooth red fruit acidity. Plums and dark cherries linger on the finish. Pair with red meat, pork, cold cuts, lasagna, and other pastas with red sauces.

Appellation: Alto Tupungato, Mendoza, Argentina

Grapes: 100% Malbec

Soil: Alluvial soil with a rock foundation and top layers of sand.

Elevation: 4,300 feet (1350 m.)

Vineyard practice: Sustainable farming, Double Guyot, drip irrigation.

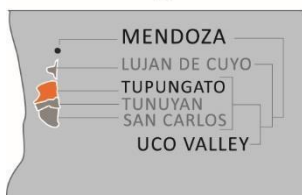
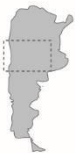
Vine Age: 20 years **Yield:** 800 kg x hectare (713 Lbs x Acre)

Harvest Dates: April, by hand into 18kg bins

Winemaking notes: Gravity flow winemaking. Cold maceration of 6 days at 8° C and fermentation during 25 days between 25°C and 28°C in temperature-controlled stainless-steel tanks. Post fermentation maceration of 10 days. Oak-aging for 8 months of 40% of the wine in second-use barrels.

Alc: 14% **UPC:** 8 12402 01888 6

ARGENTINA



Tupungato Region: This privileged wine region is regarded by most experts as the best region on the world to grow and produce Malbec. Dry Summers, harsh Winters and a wide temperature range between day and night allow the vines to produce low yields of outstanding quality.