

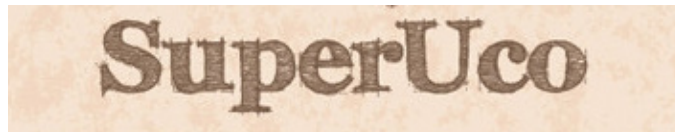
SUPER UCO COLUVIO DE ALTAMIRA 2013



This 100% hand harvested Malbec is from a single vineyard in the Altamira sub-region of the Uco Valley. The nose is bright with notes of red currant, tobacco, and violets. The palate is light with soft fruit notes of red cherries that leads to a long finish with hints of chocolate.

Varietal: 100% Malbec
Case Production 12 pack: 220
Residual Sugar / Acidity: less than 1.5g/l / 3.55
Alcohol Content: 14.8%
Region / Location: Paraje Altamira
Vineyard Name: Finca Beth
Size: 2.5 acres
Age: Planted in 2005
Altitude: 3,600 feet
Soil Type: Coluvial, chalk, sand
Trellis System: Espaldero
Yield: 2.5 tons / acre
How: Hand picked in 15kg buckets
Winemaker: Michelini Brothers
Oak Treatment: 3000 liter Amphora for 30 days
Age of the Barrel: 3-6 year old barrel
Bottle Aging: 18 months
Maceration / Fermentation: Amphora 3000L 15 days fermentation and then 15 day Maceration
Malolactic: Full malotic

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This project began in 2012 as an inspiration to focus on the pure soul and terroir of the Uco Valley, specifically Gualtallary and Vista Flores. The Michelini brothers, also winemakers at Mendoza's renowned Zorzal and Passionate wineries, are creating their first biodynamic wines under the Calcáreo and SuperUco labels. The outdoor winery consists of egg-shaped concrete amphoras in The Vines of Mendoza's Winemaker's Village project. This boutique, biodynamic project is the first of its kind in Mendoza with very limited production of top quality, terroir driven wines. The two hectare farm is planted in circles with 360 degrees of exposure to the sun. The different varietals are planted from the center outward, as its vegetative cycle dictates. Neal Martin (Wine Advocate) commented on the Michelini Bros. wines that "Their passion and commitment, their spirituality and, for want of a better word, "purity" in terms of doing what they do for the love of it rather than financial reward, brought to mind the Lopez de Heredia sisters in Rioja. If you want cutting edge, meticulously crafted Argentinean wines hot footed from one of the most exciting sub-regions (Gualtallary), then look no further."



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