

# ALTOS DEL PLATA



## M A L B E C 2 0 1 4

### 2014 Harvest

2014 was a season marked by warm temperatures during veraison which slowed the accumulation of sugar. The grape ripening process was resumed with cooler temperatures and some rainfall. As for the quality of the grapes, bunches had exceptional acidity and a very fresh aromatic profile. These conditions provided wines with good natural acidity, fresh aromatic profiles and plenty of juiciness, length and elegance.

### Vinification

- ① Grapes are hand-picked at the ideal harvest time, carefully ensuring maximum fruit expression and freshness.
- ② Destemming and cold pre-fermentative maceration for 5 days.
- ③ Alcoholic fermentation with selected yeasts, and maceration for 15 days.
- ④ Aging in oak barrels for 8 months.
- ⑤ Clarification, filtration and early bottling to keep freshness.

### Tasting Notes

Color: Red with purple highlights.

Aroma: Predominant aromas of black fruits as plum and berries in harmony with toasted hints and spicy notes of white pepper.

Taste: Fruity and fresh profile. Presence of a slight toasted touch due to its barrel aging.

Alcohol: 13,9%

pH: 3,78

Total Acidity: 4,76g/l



TERRAZAS  
*de los Andes*