

# ALMARADA

## UCO VALLEY - ARGENTINA

*Malbec 2018*  
*Uco Valley, Mendoza*



### *Technical Notes*

**VINEYARD:** It was planted in the year 2000, with a Cote Rouge Malbec clone, trained in a high vertical shoot positioning system. In the plantation, the rows are spaced 82 inches apart and the plants are spaced 49 inches apart within the rows. Drip irrigation and fertirrigation. Spur-pruned cordon trained vine. NE-SW plantation orientation.

**VINIFICATION:** Grapes were hand-picked 16 kg-bin. After vinification, wine was aged for 6 months in used oak barrel in order to preserve the freshness of the fruit and purity of the terroir.

**SOIL:** The soil was formed during the Mesozoic era in the Late Triassic period. Deep soil without gravel or pebbles on the horizon. Fine-textured.

UPC CODE: 858441006378

### *About this Wine*

Antonio Mas was born in Mendoza and holds a BA in Agronomy from Universidad Nacional de Cuyo. He has devoted his time to study every clone from the varieties he has cultivated and vinified and is one of the leading experts in his field. In 1992 he established the first Argentinean boutique winery: Finca La Anita. Antonio was inspired by the concept of French Château: vineyards of great genetic and variety purity, identifying clones of every variety, and growing grapes and vinify them near the same place where they were planted, from specific plots, true single vineyards. In 2010 Antonio decided to create his own, top-notch equipment as there were no options in the market. He had to import barrels as there were no other ways to get them. He developed a new vineyard in Tupungato at an elevation of 1.100 meters above sea level. The result was the beginning of boutique wineries in Argentina, a term which he never felt comfortable with. Thanks to 50 years of winemaking he is considered one of the most prestigious Argentinean winemakers. His new winery Antonio Mas Wines is the sumun of his career.

### *Wine Analyses*

Alcohol: 14.2%

Acidity: 4.69 g/L

pH: 3.89

Residual sugar: 2.73 g/L

**Winemaker:** Antonio Mas  
**Appellation:** Tupungato - Uco Valley, Mendoza  
**Varietal:** Malbec  
**Wood treatment:** Oak barrels  
**Length of barrel maturation:** 6 months

### *Score Review*

91 Points Tim Atkin

90 Points James Suckling

