

ALMARADA

MALBEC 2019

Tupungato, Uco Valley, Mendoza, Argentina



Technical Notes

Hand-picked fruit. Bunch selection is made at veraison and again after the harvest in the winery, before destemming and crushing. The alcoholic fermentation takes place in steel tanks, following maceration and takes roughly 4/6 days. Since the maceration temps are cool, cultured yeasts have to be used for the ferment (wild yeasts die at cool temps). At the beginning of the fermentation, wine is pumped over as many times as possible in order to achieve a rapid multiplication of the yeast colony. Following this process, the pump overs are reduced. Post ferment maceration takes 7-10 days. Once settled, wine is racked off to barrels - 10% of American oak and 90% of French oak (medium plus toast). Barrel ageing is brief – typically 3-4 months and no racking occurs during this time. Wine is later blended and filtered by a tangential filter, before being bottled. A tiny sulfur adjustment is made pre-bottling.

UPC CODE: 858441006378

About this Wine

Antonio Mas was born in Mendoza and holds a degree in Agronomy. 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 1991 he built his first boutique winery - Finca La Anita. Antonio was inspired by the concept of French Chateau: vineyards of great genetic and varietal purity, identifying clones of every variety, and growing grapes and vinifying them near the same place where they were planted, from specific plots – true single vineyards. In 2010 he decided to create his own, top[1] 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 crowning of his career.

Wine Analysis

Alcohol: 14.1%
Acidity: 5.56 g/L
pH: 3.71 g/l
Residual sugar: 2.28 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Winemaker: Antonio Mas
Appellation: Tupungato - Uco Valley, Mendoza
Varietal: Malbec
Vine age: Vineyard planted in 2000
Clonal selection: Massal selection from Agrelo vineyard that was planted in 1985
Planting density: 2667 vines per hectare
Row orientation: NE/SW
Row Spacing: 7 feet
Vine Spacing: 4 feet
Trellising system: High 4-wire trellis
Netting: Grunville side netting for hail protection
Irrigation: drip irrigation used for water and fertilizer

Scores/Reviews

2018 – 91pts Tim Atkin; 90pts James Suckling

Tasting Notes

Brilliant, complex wine. Intense fruity aromas of black plum give rise to a palate full of freshness, velvety tannins and favors of dried cranberry and chocolate with hint of orange peel. Great balance, complexity and length.

