

ALMARADA

MALBEC 2024

Uco Valley, Mendoza

Technical Notes

Harvesting is done in small plastic bins, by hand. Best-quality bunches are selected in the winery on a conveyor belt, prior to destemming. Grapes are lightly crushed and stored in the fermentation tanks. The grapes are subjected to a pre-fermentation cooling in the winery, bringing the temperature of the down to around 45 degrees F for 7 days. Yeast is added and the subsequent fermentation temperature is kept below 80 degrees F. Following the alcoholic ferment, the wine is macerated for a long period of time, before 30% of the wine is transferred to new and used French and American oak barrels for malolactic fermentation and subsequent ageing for 6 months. The balance is kept in steel tanks where it too undergoes malo. Following this, the different batches are blended, bottled and aged in the winery cellar for 1 year before release. The decision was made long ago, to produce a style of Malbec that remained fresh and vibrant, without its brightness succumbing to a heavy handed wood regimen. This helps to capture the violet hues typical of the variety, also showing the identity of the terroir where it is planted at 950 meters above sea level, at the foot of the Andes Mountains

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. He 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 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. After 50 years of winemaking he is considered one of the most prestigious Argentinean winemakers.



UPC CODE: 8 58441 00679 8

Wine Analysis

Alcohol: 13.8%

Acidity: 5.59 g/L

Residual Sugar: 2.37 g/L

pH: 3.71

✓ **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: 2900 vines per hectare

Row Orientation: NE/SW

Row Spacing: 7 feet

Vine Spacing: 4 feet

Trellising System: High trellis spurred cordon.

Netting: Grunville side netting for hail protection

Irrigation: drip irrigation used for water and fertilizer

Awards/Reviews

"The 2024 Almarada Malbec from Uco Valley, was aged 60% in barrel for 6 months. It shows ripe plum, a touch of pink pepper and soft oak in the background. This is broad and juicy on the palate with appealing fruit and a warm finish."

91pts Vinous

