

Altar Uco Edad Media Blanco 2020 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Tupungato, Gualtallary & Villa Seca

Elevation: 1.200 masl

Varietals: Chardonnay 90% + Sauvignon Blanc 10%

Size of the vineyard: Chardonnay - 1,5 ha & Sauvignon Blanc – 2,75 ha

Age of the vineyard: Chardonnay –15 yo & Sauvignon Blanc 15 yo

Yields: Chardonnay – 120 qq/ha / Sauvignon Blanc – 120 qq/ha

Irrigation: Chardonnay & SB - drip irrigation

Soil composition: Chardonnay - Deep compact soils composed of clay and sand /

Sauvignon Blanc - Soil with granite and calcareous stone

Training method: Chardonnay & SB - Trellis

Harvest date: February 2020

Type of viticulture: organic

Winemaking and ageing

Whole cluster: no

Yeast: autochthonous

Fermentation container : varieties are co-fermented in concrete eggs

Maceration technique : no maceration

Fermentation temperature: 18° - 20°C

Length of fermentation: 15 days

Malolactic fermentation: yes

Aging container size/material: French oak 500 liter barrels

Age of container if wood: from first to fourth use

Type of barrel and Cooperage: French oak barrels

Time of aging in container: the wine is aged biologically (with veil) for a 9 month period, then it is transferred to stainless steel tanks for 4 months

Time of aging in bottle: 8 months

Analytical data

Alcohol: 11,5%

Ph: 3,39

Residual sugar: 1,36 g/l

Acidity: 5,62 g/l

Sulfites: 68 mg/l

Winemaker: Juan Pablo Michelini

Altar Uco Edad Moderna Malbec 2023 – TS

Province: Mendoza
Region: Uco Valley
Subregion: Gualtallary
Elevation: 1.200 masl
Varietal: 100% Malbec
Size of the vineyard: 2.95 ha
Vineyard age: 15 years old
Number of plants per hectare: 5.000 plants
Yields: 80 qq/ha
Irrigation: drip irrigation
Soil composition: soil with granite and calcareous stone
Training method: trellis
Harvest date: March 2022
Type of viticulture: organic

Winemaking and ageing
Whole cluster: no
Yeast: autochthonous
Fermentation container : epoxy-less square cement pools
Maceration technique : over maceration with grape skins takes place for 10 days
Fermentation temperature : average 20°C
Length of fermentation: 10 days
Malolactic fermentation: yes
Aging container size/ material: concrete tanks
Time of aging in container: 5 to 7 months
Time of aging in bottle: 3 months

Analytical data
Alcohol : 13,9%
Ph: 3.66
Residual sugar: 3,66 g/l
Acidity: 5,84 g/l
Sulfites: 30 SO2 Free mg/l

Winemaker: Juan Pablo Michelini