



ALTOCEDRO

LA CONSULTA SELECT 2023

VINTAGE NOTES

WINERY INFORMATION: Altocedro was founded in 1999 by visionary Karim Mussi. Third generation Lebanese immigrant, Karim and his family pioneered La Consulta, Uco Valley as a special place to make “born and raised” wines. Altocedro is synonymous with outstanding La Consulta wine. Original old vine rootstocks, indigenous yeasts, hundred year-old concrete fermentation tanks, and Karim’s minimalist winemaking create true terroir-driven wines.

LABEL NOTES: Altocedro means “tall cedar,” and represents both wine-maker and owner Karim Mussi Saffie’s Lebanese-Argentine heritage, and a cedar tree which towers over the winery.

WINEMAKING: The heart of this blend is the result of a co-fermentation between Malbec, Tempranillo and Cabernet Sauvignon at its base, where later, in a following stage, the rest of the selected varieties are included in the blend.

FERMENTATION: Cofermentation of the different grape varieties. The main varieties of the blend are harvested on the same day and fermented together in a concrete vessel. To achieve this, very strict vineyard management is required to ensure that all varieties have a similar and optimal level of ripeness.

COLOR: Deep ruby red

TASTING NOTES: A blend with nuances that change according to the vintage, but in which its velvety body persists, with fine, creamy tannins. As well as its intense color and aromas reminiscent of ripe black fruit, such as redcurrants and black cherries, and herbs and spices such as dried lavender and pepper.

92pts

Robert Parker
WINE ADVOCATE

92pts

JAMES SUCKLING.COM

91pts

vinous



VINTAGE 2023

WINEMAKER Karim Mussi Saffie

WINERY Altocedro

VINEYARDS La Consulta, Valle de Uco, Mendoza

VARIETAL 33% Cab Sauv, 30% Malbec, 20% Syrah, 11% Tempranillo, 6% Petit Verdot

AVG. AGE OF VINES 35 years

AVG. VINEYARD ALTITUDE 3,600 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 12 months in 2nd & 3rd use French oak barrels

ALCOHOL 14.4%

TOTAL PRODUCTION 750 Cases

RESIDUAL SUGAR 2.10 g/L

ACIDITY TA of 4.8 g/L, pH of 3.6

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Vino del Sol’s wineries are all estate-grown, sustainably-farmed, and family-owned.