



VINTAGE 2023

WINEMAKER Karim Mussi Saffie

WINERY Altocedro

VINEYARDS La Consulta, Valle de Uco, Mendoza

VARIETAL 100% Malbec

AVG. AGE OF VINES 80 years

AVG. VINEYARD ALTITUDE
3,150 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 100% spent 18 months in French oak barrels from three different coopers brands

ALCOHOL 15%

TOTAL PRODUCTION 1,300 Cases

RESIDUAL SUGAR 1.69 g/L

ACIDITY TA of 5.73 g/L, pH of 3.6

PACK SIZE 12/750

UPC 852282002407



ALTOCEDRO

MALBEC RESERVA 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 three vineyards are harvested by hand in small plastic cases at different times, ensuring different ripeness points. They are received on double sorting belts to be immediately placed in small concrete vats, without the use of pumps or pipes. Short and frequent pump-overs with a daily delestage, reaching seven in total.

FERMENTATION: Traditional fermentation with indigenous yeasts and post-fermentation maceration for three to four weeks.

COLOR: Deep ruby red

TASTING NOTES: Creamy mocha-chocolate notes jump out first, followed by very ripe blackberries and some mulberries. The full-bodied palate garners a bit of dried fruit, too, but not in a jammy way. Rich and concentrated with dense, ripe tannins to seal it all.

93pts
vinOus

91pts
JAMES SUCKLING.COM

90pts
Wine Spectator



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