



ALTOCEDRO

MALBEC GRAN RESERVA 2022

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: Eight to ten barrel rotations per day; no filtering; naturally cold stabilized.

FERMENTATION: Whole berry fermented in new French Oak barrels with indigenous yeasts for 30 days at 23°C

COLOR: Deep ruby red

TASTING NOTES: Deep and dense with glossy blackberries, tar, black chocolate, wet stones, seaweed and savory spices. On entry, there's very pronounced saline character to the fruit, which is then framed by dense, polished tannins on the full-bodied palate.

VINTAGE 2022

WINEMAKER Karim Mussi Saffie

WINERY Altocedro

VINEYARDS La Consulta, Valle de Uco, Mendoza

VARIETAL 96% Malbec, 4% Semillon

AVG. AGE OF VINES 107 years

AVG. VINEYARD ALTITUDE 3,444 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 24 months in French Oak barrels

ALCOHOL 15%

TOTAL PRODUCTION 222 Cases

RESIDUAL SUGAR 0.24%

ACIDITY TA of 5.2 g/L, pH of 3.7

PACK SIZE 12/750

UPC 852282002414

95pts
vinOUS

94pts
Robert Parker
WINE ADVOCATE

91pts
JAMES SUCKLING.COM



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