

# ALLAMAND

Malbec

*Altamira*

## Technical information

**Country:** Argentina  
**Region:** Mendoza  
**Appellation:** Altamira  
**Grape Variety :** 100% Malbec  
**Terroir :** top soil and then rocky with lots of calcareum  
**Age of the vines :** 20 years



## Vinification

50% aged in french oak for 12 months and a minimum of 9 months in the bottle before market release.

## Tasting notes

Young dark purple colour. Roasted nose, new oak, cassis and dark plum with some floral and herbal notes. The palate is dense and tight, still youthful but ripe extract, juicy dark fruit with red pepper and sage notes, and a rather long and warm finish.

### **Best to drink:**

This wine could be enjoyed within the next 10 years.

### **Wine pairing:**

Pair it with red meats, ideally with lamb, but will do well with any food that has the "weight" to sustain the intensity, the depth, and the tannins of this great malbec.