



Technical Information

Country	Argentina
Region	Calchaqui Valley, Salta
Altitude	1,800 m.a.s.l.
Blend	100% Malbec
Winemaker	Pancho Lavaque
Body	Full
Oak	6 months in French oak
Residual Sugar	3.7 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

BODEGA LAVAQUE

Inca Malbec

Region

Calchaqui in Salta is one of the highest wine-growing regions in the world, with vineyard altitudes ranging from 1,500 - 3,100 m.a.s.l. It runs for around 170 miles, north to south, through deep valleys along the spine of the Andes. The mineral-rich mountain slopes support around 3,300 hectares of vines. Dry climate and wide diurnal temperature variation leads to small crops of healthy, concentrated fruit (largely Malbec and Cabernet Sauvignon) although grapes are vulnerable to both sunburn and summer hail.

Producer

For many years, the isolated mountain valleys of Northern Argentina were home to the Incas. Today the valleys are home to the highest vineyards in the world, lying at an altitude of nearly 2,000 metres above sea level. Here the crystal clear skies, pure mountain air, and a long cool growing season provide perfect conditions for the fifth-generation of the Lavaque winemaking family to produce the highest quality grapes, using sustainable biodynamic farming methods.

Viticulture

From one of the highest commercial vineyards in Argentina, where the exceptional altitude, high solar radiation and 320 sunny days a year give the wines a unique character. Soils are alluvial, with a loamy sandy texture, and low in nitrogen, phosphorous and organic matter. Vines are trellised with the parral system and hand harvested.

Vinification

The grapes are harvested early in the morning to arrive fresh for slow fermentation with native yeasts. Once pressed, the wine undergoes malolactic fermentation in French oak barrels. After 6 months of lees contact, the wine is racked and soft fining is carried out prior to bottling.

Tasting Note

Deep red with bright ruby hues. Ripe black fruits, blackberries and prunes on the nose, with notes of sweet tomato, lavender, caramel and cocoa. Spicy on the palate, with good structure and acidity leading to a velvety finish.

Food Matching

Ideal with roasted beef joints. Great with roasted Mediterranean vegetables such as aubergine and bell pepper.