



Technical Information

100111100111110111110111	
Country	Argentina
Region	La Consulta, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	66% Semillón, 34% Sauvignon Blanc
Winemaker	Karim Mussi Saffie
Body	Medium
Oak	14 months in French oak
Residual Sugar	1.89 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

KARIM MUSSI WINES

Alandes Paradoux Blanc de Blanc NV

Region

Part of the larger San Carlos district in the southern Uco Valley, La Consulta sits in the shadow of the 5,830m volcano, San José. The vineyards sit at around 1,000 m.a.s.l. and the altitude brings hot sunny days and cool nights. Meltwater from the Andes flows through the centre of the region in the Tunuyan River. Add well-drained alluvial soil that forces the vines to grow deep root systems in their search for water and nutrients and you have the perfect environment for high quality Malbec.

Producer

A firm favourite with our customers, and internationally recognised as one of the most talented winemakers in Argentina today, Karim Mussi continues to go from strength to strength, with leading wine critics falling over themselves to heap praise on these expressive & distinctive wines. Alongside Altocedro, the Alandes project represents absolute freedom, a 'laissez-faire' winemaking philosophy that is in an extensive territory without borders.

Viticulture

In the case of the Semillón there is a low-trellising system in La Consulta, with traditional irrigation, while the Sauvignon Blanc corresponds to a younger high-trellising system with drip irrigation.

Vinification

Sustainable farming. Fermented and aged 'sur lie' in selected French oak barrels only.

Tasting Note

With a nod to the finest white wines of Pessac-Léognan, this is a texturally moreish, mineral, complex and well-balanced white, with lovely weight and a touch of oak spice leading to a crisp, herbal finish.

Food Matching

Gratin dishes, cheese soufflé, green salads, grilled chicken, white fish or salmon with fresh herbs, creamy sauces.