



Technical Information

Country	Argentina
Region	Calchaqui Valley, Salta
Altitude	1,620 - 2,500 m.a.s.l.
Blend	100% Malbec
Winemaker	Karim Mussi
Body	Full
Oak	70% 10 months French oak
Residual Sugar	3.99 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	No
Allergens	Sulphites

KARIM MUSSI WINES

Bodega Alandes Calchaqui Valley 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. This 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

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

A large part of the viticultural map of this high-altitude region consists of a patchwork of old vineyards in the valleys and on mountain slopes. Soil types vary widely, even over small distances. Higher up, soils are alluvial - poor and stony, with a large proportion of sand. Lower down, soils are sandy, with patches of clay and stones on the surface. On average, the vineyards are over 70 years old. Both Parral and VSP trellising are used, with Guyot pruning.

Vinification

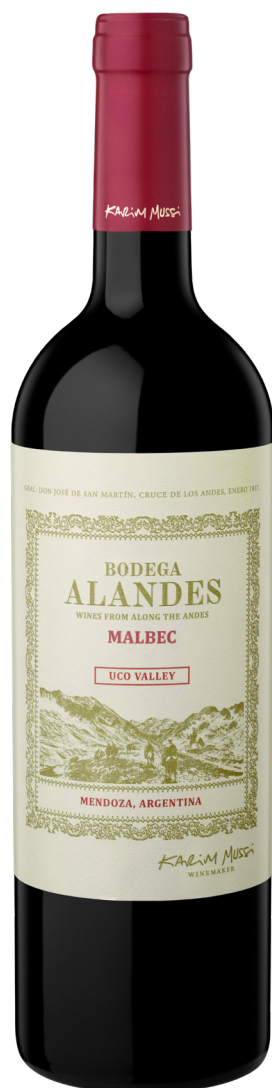
Malbec is hand-harvested from a variety of vineyards along a high-altitude strip at the foot of the Andes. Fermentation takes place in small concrete vats. 70% of the wine is aged for 10 months in French oak.

Tasting Note

This 100% Malbec reflects the DNA of northern Argentina, a wine with good body and depth on the palate, with a long and slightly spicy finish.

Food Matching

A superb match for the local empanadas, Locro (traditional Andean meat stew) and tamales but equally fine with grilled meats, vegetables and slow-cooked dishes.



Technical Information

Country	Argentina
Region	Uco Valley, Mendoza
Altitude	1,100 - 1,380 m.a.s.l.
Blend	100% Malbec
Winemaker	Karim Mussi
Body	Full
Oak	70% 10 months French oak
Residual Sugar	1.60 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

KARIM MUSSI WINES

Bodega Alandes Uco Valley Malbec

Region

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

Producer

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Viticulture

Soils types vary widely, even over small distances, depending on altitude and river basins. On average, these vineyards are over 40 years old. VSP trellising.

Vinification

Malbec is hand-harvested from a variety of vineyards across Campo de Los Andes, Vista Flores, Los Arboles, Chacayes and La Consulta in the Uco Valley. Fermentation takes place in small concrete vats. 70% of the wine is aged for 10 months in French oak.

Tasting Note

This 100% Malbec seeks to reflect the nuances and identity of the Uco Valley; intense colour and aromas with floral hints, fresh and juicy in the palate, where fruit and oak are beautifully integrated. An elegant, full-bodied wine with soft tannins.

Food Matching

Traditional Argentinian cuisine, like meat asados and grilled vegetables.



Technical Information

Country	Argentina
Region	Rio Negro, Patagonia
Altitude	285 m.a.s.l.
Blend	100% Malbec
Winemaker	Karim Mussi
Body	Full
Oak	70% 10 months French oak
Residual Sugar	2.17 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	No
Allergens	Sulphites

KARIM MUSSI WINES

Bodega Alandes Patagonia Malbec

Region

The most southerly wine region in South America, Rio Negro runs along the river of the same name. It's a small region, with only 1,600 hectares under vine, but vines have been grown here since the 1800's. The altitude (at 250 m.a.s.l.) is low by Argentine standards but due to latitude, the region still enjoys the wide diurnal temperature variation that gives a long growing season. Alluvial soils, with a significant limestone component, support production of excellent cool-climate Pinot Noir and promising old-vine Malbec.

Producer

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Viticulture

This 20-year-old vineyard is planted on the banks of the Rio Negro river, close to the confluence with the river Limay. Soils are clay and sandy loam with some river gravel. VSP, simple guyot and cordon training systems are utilised, with drip irrigation.

Vinification

Malbec is hand-harvested from the Alto Valle subregion of Rio Negro. Fermentation takes place in small concrete vats. 70% of the wine is then aged for 10 months in French oak.

Tasting Note

A cool-climate old vine Malbec; a wine of great balance and elegance, fresh and smooth on the palate, with aromas and flavours of red fruit and some earthy and spicy nuances.

Food Matching

An ideal wine to accompany dishes based on smoked meats and mushrooms.