



## KARIM MUSSI WINES

### Alandes Paradoux Red Blend NV

#### 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

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

The management of Malbec, Merlot and Cabernet Franc are easier, while finding the right harvest point for Cabernet Sauvignon and Petit Verdot requires more control and care to achieve similar maturity levels among all varietals.

#### Vinification

The final blend is 20% of each grape variety taken from 3 different vintages. It is then aged in French oak for 12 months.

#### Tasting Note

A Bordeaux-inspired blend. Ripe blackberry fruit, damson and warming spice with subtle flavours of pencil-lead, dark chocolate, cardamom and black pepper.

#### Food Matching

Roast beef, veal, venison, great with game birds like duck, partridge and pheasant, cheeses like Red Leicester and Cheshire.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	20% Cabernet Sauvignon, 20% Cabernet Franc, 20% Malbec, 20% Merlot & 20% Petit Verdot
<b>Winemaker</b>	Karim Mussi Saffie
<b>Body</b>	Full
<b>Oak</b>	12 months in French oak
<b>Residual Sugar</b>	2.1 g/l
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	Yes
<b>Allergens</b>	Sulphites