



## KARIM MUSSI WINES

### Altocedro Año Cero Tempranillo

#### 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

Tempranillo is the second most planted varietal (after Malbec) in El Cepillo, La Consulta. The characteristics of this area are expressed in wines of a young character, fruity and expressive during youth. With bottle-aging, they turn towards a more traditional and elegant expression typical of the classic Tempranillo of the Old World.

#### Vinification

Entire berry fermentation takes place in small concrete vats over 7 days at 25°C, with four pump-overs a day. The wine undergoes malolactic fermentation and 30% is aged for 10 months in American oak.

#### Tasting Note

Complex black cherry flavours with some spice and well-integrated tannins. A great example of quality Tempranillo produced outside of its Spanish homeland.

#### Food Matching

Most lamb dishes, pork (especially good with Spanish-style pork and beans), roasted red peppers, tagines, roast game birds, hard sheep's cheeses like Manchego.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	La Consulta, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	100% Tempranillo
<b>Winemaker</b>	Karim Mussi Saffie
<b>Body</b>	Full
<b>Oak</b>	30% for 10 months in American oak
<b>Residual Sugar</b>	1.4 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