

# AGUSTIN LANUS

## BAD BROTHERS MaTaCa BLEND



In 2006 Agustin Lanus travelled to the upper Calchaqui Valley Argentina for the first time with the specific goal of learning more about the unique micro-terroirs found at extreme altitudes. These terroirs, ranging from 1,650 to 3,100 meters above sea level, host some of the highest vineyards in the world.

*"Many say that driving 9 hours into the mountains on dangerous dirt roads just to check on our grapes is crazy, but then they try the wine and they understand."* - Agustín Lanús

**Blend:** 61% Malbec, 20% Tannat & 19% Cabernet Sauvignon

**Location:** Calchaqui Valley, Salta

**Country:** Argentina

**Vintage:** 2017

**Alcohol:** 14.5% ABV

**Viticulture:** Produced from vineyards 1700 meters above sea level.

**Vinification:** Grapes are hand-harvested, fully destemmed and fermented in stainless steel with selected yeast. The must was cold soaked for 7 days at 10°C. and then extracted with pump-overs and delestage (rack and return) techniques, with a total extended maceration of 30 days.

**Tasting Note:** Seductive spice laced-fruits abound on the nose leading to a full-bodied, easy drinking wine that successfully blends together the fruitiness and smoothness of Malbec, the volume and structure of Tannat and the elegance of Cabernet Sauvignon.

**Food Match:** Braised lamb, Duck confit, cassoulet, strong cheeses like Blue Stilton.

<b>Altitude:</b>	1.700 MASL	<b>Organic:</b>	No
<b>RS:</b>	1.8 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Cork	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	15 months French	<b>Vegan:</b>	Yes



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