

# AGUSTIN LANUS

## SUMAK KAWSAY MALBEC



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

Sumak Kawsay is a very small scale community project, (2016; 3,000 bts. 2017; 10,000 bts.).

**Blend:** 100% Malbec

**Location:** Calchaqui Valley, Salta

**Country:** Argentina

**Vintage:** 2016

**Alcohol:** 14 % ABV

**Viticulture:** Made from 40 small (¼ to 1 hectare) vineyards owned by members of the Los Amaichas indigenous community in Amaicha del Valle, a dramatic desert setting high in the Andes mountains, 2,200 meters above sea level. The soils are alluvial with a large amount of sand and rocks. The poor soils, wide temperature variations and long maturation time due to the extreme altitude produce a very hardy Malbec grape. Minimal intervention in the vineyard, hand-harvest.

**Vinification:** 50% of the wine is aged 15 months in tank and 50% in used French Oak barrels.

**Tasting Note:** An intensely aromatic wine with scents of cherry, dried fruits and graphite, with notes of honey and chocolate from long barrel aging. Bottled unfiltered and unfiltered or clarified to retain purity of expression.

**Food Match:** A classic match for steak, roasted or slow cooked beef or ox cheek.

<b>Altitude:</b>	2.200 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



**CONDOR**  
SOUTH AMERICAN WINE SPECIALIST

