

AGUSTIN LANUS

SUNAL ICONO 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

Blend: 100% Malbec

Location: Calchaqui Valley, Salta

Country: Argentina

Vintage: 2015

Alcohol: 15% ABV

Viticulture: Grapes are hand-harvested.

Vinification: The wine made using 100% native yeast, cold pre-fermentation for 5 days, soft maceration of 30 days in total and a natural malolactic fermentation. The wine is aged for 24 months in a mix of French oak, 50% new and 50% neutral used barrels. Bottled unfiltered and unfiltered before aging 15 months in bottle before release.

Tasting Note: The ultra-premium SUNAL Malbec wine is made from grapes grown at the very limits of where grapes can be grown. The length of time required for grapes to mature at such extreme altitudes results in thick skins and very low yields, allowing the winemaker to produce an incredibly complex and full-bodied wine. The colour is a rich purple, with the nose dominated by balsamic notes and black fruits with floral scents and a long finish.

Food Match: Cote de Boeuf, Tomahawk Steak, Charcoal-roasted red meat cuts.

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| Altitude: | 2.200 -2.700 MASL | Organic: | No |
| RS: | 2.0 (g/l) | Biodynamic: | No |
| Closure: | Cork | Vegetarian: | Yes |
| Oak: | 24 months French oak | Vegan: | Yes |



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