

AGUSTIN LANUS

SUNAL ILOGICO CRIOLLA



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% Criolla Chica

Location: Calchaqui Valley, Salta

Country: Argentina

Vintage: 2018

Alcohol: 13.5% ABV

Viticulture: Produced from grapes grown at 2700 meters above sea level.

Vinification: Elaborated in the old style, with a maceration of three weeks, and fermented in stainless steel tanks with native yeasts. It is made without oak influence, and without any additive outside a minimum of metabisulfite. Matured for 10 months in cement tanks.

Tasting Note: A lighter styled red - very aromatic and perfumed on the nose with red fruits (strawberries & raspberries) as well as a hint of dates, dry roses and subtle spice. The concentration that comes from grapes grown at high altitude shows through on the plush and richly fruited, though elegant palate - a very unique wine that once tasted is not easily forgotten.

Food Match: The weight and balance here would make it an ideal partner to wild fowl and poultry.

Altitude:	2,700 MASL	Organic:	No
RS:	1.8 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	No	Vegan:	Yes
Awards:	87 pts Tim Atkin		



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