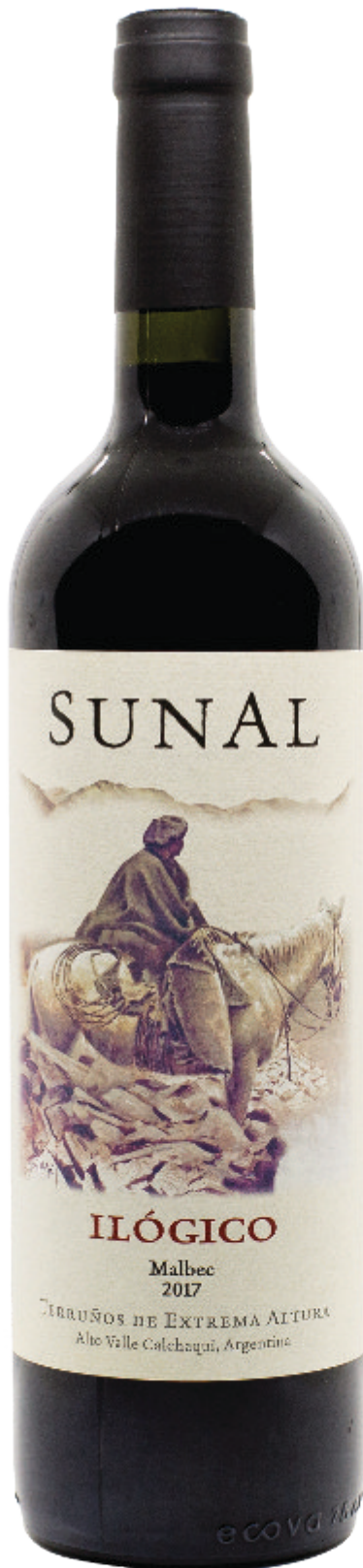


# AGUSTIN LANUS

## SUNAL ILOGICO 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

<b>Blend:</b>	100% Malbec
<b>Location:</b>	Calchaqui Valley, Salta
<b>Country:</b>	Argentina
<b>Vintage:</b>	2017
<b>Alcohol:</b>	15% ABV

**Viticulture:** Manually harvested, transported in 16 kg boxes at night from the Alto Valle to Cafayate, double selection table.

**Vinification:** Spontaneous fermentation with indigenous yeast in concrete tanks, 25 days of maceration, natural malolactic fermentation. Aging in 50% neutral barrel - 50% concrete egg for 15 months.

**Tasting Note:** Very intense dark violet colour, aromas of black olives, rose hips, thyme, black fruits and delicate finish of cedar and oak. The tannins are muscular but very well integrated with a nice natural acidity that gives freshness and elegance.

**Food Match:** Grilled red meats, ribeye or flatiron steak.

<b>Altitude:</b>	2,400 MASL	<b>Organic:</b>	No
<b>RS:</b>	2.0 (g/l)	<b>Biodynamic:</b>	No
<b>Closure:</b>	Cork	<b>Vegetarian:</b>	Yes
<b>Oak:</b>	15 months neutral oak	<b>Vegan:</b>	Yes



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