

AGUSTIN LANUS

SUNAL SALVAJE PUCARA 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: 2018

Alcohol: 14% ABV

Viticulture: Produced from grapes grown at 2400 meters above sea level.

Vinification: This wine was bottled in the same year the grapes were harvested and is uninfluenced by wood, using spontaneous fermentation with indigenous yeasts and nothing but the bare minimum of metabisulphite. Aging: one year in concrete eggs with no oak.

Tasting Note: The Salvaje Malbec draws attention with a deep black colour that darkens the glass; In the mouth, cranberry and raspberry are the prominent fruits as well as complex notes of beetroot and fig jam; the palate is full and expansive with juicy acidity and silky tannins, pure fruit and expression of terroir, without wood.

Food Match: Fillet of beef, lean game cuts e.g. loin of venison.

Altitude:	2,400 MASL	Organic:	No
RS:	2.68 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	No	Vegan:	Yes



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