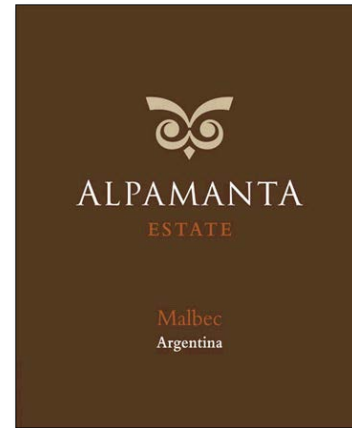


MALBEC



ALPAMANTA ESTATE

Alpamanta means "Love to Earth" or "terror" in the native Quechuan language. A tenet of the region's ancient Indigenous culture that has promoted a way of working that requires co-existing in harmony with nature and the environment. Taking care of the Earth.



In 2005 Andrej Razumovsky, his cousin André Hoffmann from Switzerland and Jérémie Delecourt from France joined forces to establish a boutique winery in Mendoza, Argentina. They purchased 35 hectares of vineyard in the southern part of Luján de Cuyo, in Urgarteche, where the vineyards sit at a high altitude of 3,117 ft above sea level. The clay soil is dominated by alluvial deposits to allow for good drainage. The area has very low annual rainfall, and ideal fluctuation between day and night time temperatures, all of which makes for optimum grape growing conditions.

All of the wines at Alpamanta are certified Organic and Biodynamic, which is of great cost in Argentina, as the government requires a yearly percentage of total proceeds to maintain these statuses. It is important to Alpamanta however as they are very dedicated to the practices of fertilizing with compost with no chemical spraying, using Tisanes to revitalize the soil and the health of the vines, and following the moon calendar to direct them in their vineyard practices.

Winemaker Giuseppe Franceschini, has taken the helm in the last couple of years. Italian by birth, he found his calling to his craft at an early age. Originally from Padua, he studied oenology at Udine and has experience making wine in the regions of the Veneto, Friuli, Sicily, and Mendoza. He brings to Alpamanta a philosophy encompassing different world styles and a passion for bringing forth the best expression of the grapes.

Varietal/Blend: 100% Malbec

Farming: DEMETER certified biodynamic

Elevation / Exposure: 3,117ft / SE

Soil: sandy, loam and lime soil

Ave Year Vines Planted: 2006

Vine Training: Guyot and VSP trellis

Harvest Technique: by hand into 15kg containers

Yeast: native

Fermentation: fermentation at 26°C / macerated 21 days

Agging: 10 months in 50% new French oak

Alcohol: 14.3%

Acidity: TA 5.65 g/L // pH 3.8

RS: 2.03 g/L

Sulfur: low

Fined: none

Filtered: none

Production #s: 1250 cases

The vineyard has never been treated with a single chemical product, and has been organic certified since 2007 and is today the only DEMETER biodynamic certified farm in Lujan de Cuyo, located at the Southern part of Lujan de Cuyo in Ugartheche at 950 meters above sea level. All vines were planted in 2006.

Country: Argentina

Region: Mendoza

Sub Region: Lujan de Cuyo

Vineyard: Alpamanta Estate

Vineyard Size: 98ha yielding 5,000 kg/ha