



Achával-Ferrer™ has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer™ produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low yielding, old ungrafted vines.

## 2012 FINCA ALTAMIRA



For the pure Malbec aficionado. Dark medium ruby in color with aromas of blackberry, black plum, violet, cassis and a touch of leather. Silky on the palate with fresh acidity and refined tannins, which lead to layers of espresso and floral notes on a long, expressive finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achával-Ferrer wines.

**Winemaker:** Santiago Achával,  
Roberto Cipresso

**Varietal composition:** 100% Malbec

**Appellation:**  
*Uco Valley:* altitude of 3444 ft. with  
2600 plants/acre. 14 acres planted in 1925.

**Soil:**  
Some volcanic ash underneath thin, sandy  
top-soil with round, eroded rocks; very  
well drained.

**Vine training:** VSP, 1.7 to 1.8 meters high

**Sustainably farmed:** Highly sustainable.  
No pesticides in most of our vineyards.

**Yield:** 0.75 tons/acre

**Harvest date:** March 16, 2012

**Alcohol:** 13.7%

**pH:** 3.6

**Acidity:** 6.43 g/L

**Brix at Harvest:** 23.6

**Vinification/winemaking process:** Aerated  
pump-overs with soft sprinkling of the cap,  
followed by pressing at the end of and up to  
4 days after fermentation as determined by  
daily tasting results. No filtering. Cold soaks,  
acid correction, bleed-offs and addition of  
enzymes were not used during vinification.

**Fermentation:** Fermented in cement tanks at  
a maximum temperature up to 93-95° F with  
extensive pumping over for better extraction

**Malolactic:** 100% spontaneous in oak

**Oak and Aging:** Aged 15 months in new  
French oak barrels produced by Boutes  
and Mercurey

**Production:** 619 12-bottle cases