

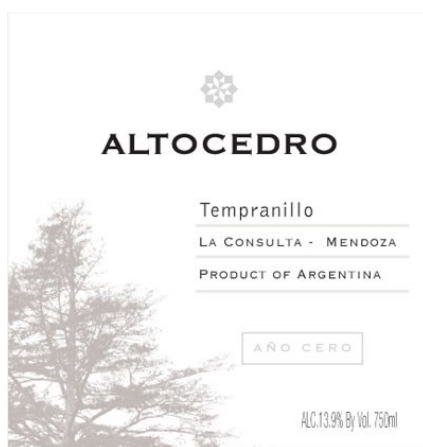
ALTOCEDRO TEMPRANILLO AÑO CERO

Description: We strive for a La Consulta-*terroir* driven Tempranillo that is fresh, fruit-forward, and easy-to-drink. Tempranillo is the second-most important grape in La Consulta.

Label Notes: Altocedro means “tall cedar,” and represents both winemaker and owner Karim Mussi Saffie's Lebanese-Argentine heritage, and a cedar tree which towers over the winery.

Total Production: 700 cases

UPC: 852282002391



Winemaker: Karim Mussi Saffie

Winery: Altocedro

Vineyards: La Consulta, Valle de Uco, Mendoza

Soil: Sandy Loam

Varietal: 100% Tempranillo

Average Age of Vines: 30 years

Average Vineyard Altitude: 3,300 feet

Production: 2.0 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation: Entire berry fermentation with indigenous yeasts in small concrete vats; gravity-fed. 7 days at 27C.

Malolactic Fermentation: 100% Spontaneous in oak

Winemaking: 10% bleed-off, four pump-overs per day; three total delestages; no filtering; natural cold stabilization

Aging: 30% aged 8 months in American oak barrels

Alcohol: 14.0

Residual Sugar: 0.20%

Acidity: pH of 3.7; TA of 5.58 g/L

YOUR TASTING NOTES:

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