

Ayni Malbec Paraje Altamira

Chakana

Argentina - Mendoza - Uco Valley

Deep ruby-red in color with violet hints. Complex and intense bouquet, featuring blackberries, cherries and plums, with delicate floral notes and spices. Balanced and fresh; full-bodied with good length of spices.

Specifications	
Appellation	Uco Valley
Wine Type	Red
Varietals	100% Malbec
Age of Vines	10 years
Agricultural Practices	Organic
Soil type	sandy loam with calcareous gravels
Vinification	Manual harvest. 4 days maceration (cold soaking) in stainless steel tanks. Malolactic fermentation. Aged 12 months in 3000L and 5000L untoasted oak foudres. Spontaneous fermentation with native yeasts. Unfiltered.
Pairings	Pairs well with grilled meats and stews.



Codes, Weights and Measures

UPC	7 84585 01402 6	7 84585 02266 3
Units/Case	6	1
Unit Size	750 mL	1500 mL
Container	bottle	bottle
SCC	1 07 84585 01402 3	1 07 84585 02266 0
Case Weight	22	6
Cases/Pallet	84	
Layers/Pallet	6	15
ABV	13.00%	13.50%
SRP	\$ 46.99 USD 750mL Bottle	\$ 111.99 USD 1500mL Bottle

Reviews and News

2018 Ayni Malbec - 95 PTS - TA
2018 Ayni Malbec - 93 PTS - JS
2017 Ayni Malbec - 91 PTS - WE

2017 Ayni Malbec - 91 PTS - WA
2017 Ayni Malbec - 90 PTS - VINOUS
2015 Ayni Malbec - 95 PTS - TA
2015 Ayni Malbec - 92 PTS - VINOUS
2015 Ayni Malbec - 91 PTS - WE
2014 Ayni Malbec - GOLD MEDAL - 50 Best Malbec 2016
2014 Ayni Malbec - 95 PTS - TA