HOSTAGE

ALTAMIRA SINGLE VINEYARD

A unique single vineyard that genuinely expresses Paraje Altamira's utopian terroir.

Spanning eleven acres with soil thriving for seventy years affirmed our purpose: to produce a Malbec that is a genuine expression of Paraje Altamira.

On a quest to craft wines with soul, character, and a venerable past, we were captivated by the utopian terroir of the Paraje Altamira, Mendoza region, which held us Hostage with its enchanting high-altitudes, cool nights, sun-drenched mornings, and unique mineral-rich limestone soils contributed by the Tupungato volcano.

Paraje Altamira is a beacon in the viticultural world, forging wines of exceptional caliber and bold personality. Our Hostage's silky tannins and seductive mineral character are the fruit of an unwavering dedication to capturing the essence of our land.

TECHNICAL INFORMATION

Varietal: 100% Malbec

Vinification: 10 day cold maceration at 8°C max. 90% Stainless steel fermentation, 10% fermentation in barrel (microvinification).

Malolactic fermentation in barrels.

Aging: 12 month in 2dn use French oak barrels. Winegrowers: Marcelo Pelleriti & Miguel Priore. Manufacturer's Suggested Retail Price: \$70.

Production: 1.650 cases (9L).

Yields: 3900 kg per hectare (3481 lbs/ acre)

MALBEC DESCRIPTION

Intense violet color. Fresh fruit and mineral notes.

Round tannins, soft mouthfeel.

TERROIR FACTS

Region: Altamira, San Carlos, Valle de Uco, Mendoza.

Planted: 70+ years ago. Altitude: 1.100 masl (3600 ft.) Size: 4.5 hectares (11 acres)

Soil: shallow loamy-sandy soil. Gravel covered with calcium carbonate on the surface and bottom. Optimal drainage. Top soil depth 0.7m (2.3 ft.)

Thermal Amplitude: 14°C (57.2°F).

Irrigation: pure snowmelt from the Andes.

0,7 m Sandy Limestone

Large rocks covered with calcium carbonate

CONTRACTOR OF THE PARTY OF THE

RECOGNITIONS

2021 96 James Suckling | 2021 94 Tim Atkin | 2020 GOLD Berliner Wine Trophy | 2019 95 Decanter | 2019 GOLD Berliner Wine Trophy



