



Alamos® 2016 Malbec

The exceptional wines of Alamos epitomize the adventurous spirit of Argentina's high-altitude winegrowing. Embracing the authentic character of Argentina's signature grapes, Alamos showcases the best of Mendoza and Salta. Our wines are grown in the shadow of the Andes Mountains at elevations of 3,000 to 10,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from mountain snowmelt translate into the rich, layered aromas and flavors of Argentina's hallmark varieties.

About the Wine:

A classically Argentine wine, Alamos Malbec offers a prime example of the country's signature variety. Our 2016 Malbec opens with striking floral violet aromas, the rich palate is filled with flavors of juicy plum, black cherry and cocoa powder. Deft oak usage adds layers of complexity with tones of spice and vanilla. The full, firm structure and balanced tannins create a luscious mouthfeel and expansive finish, and an entirely unforgettable wine.

About the Region:

Tucked under the massive shoulders of the Andes Mountains in west central Argentina, the province of Mendoza is renowned for housing some of the best winegrowing regions of Argentina. The character of Mendoza wines is forged in high altitude desert vineyards irrigated by mineral-rich snowmelt from glaciers and snowfields. Altitudes range from 1,000 feet to 5,000 feet where the foothills rise steeply toward the Andes' peaks. High altitude means cool temperatures, clear air and more sunlight for building flavor in the grapes. Mendoza is the source of Argentina's well-earned reputation for top quality, unique wines.

Viticulture Notes:

The 2016 Mendoza growing season showed uncommonly wet and cold conditions, creating great difficulty for viticulturists in the region. Despite heavy periods of rain and an early frost, expert vineyard management led to high quality grapes that were full of character. Our Malbec was picked at optimum ripeness to showcase its bold, fruit flavors and subtle hints of spice. The cold, wet weather ultimately resulted in wine that is well-balanced and expressive.

Winemaking Notes:

The grapes for our Malbec were handpicked, de-stemmed and crushed. The must was cold soaked for 72 hours prior to fermentation, which occurred over seven days in both upright and conical tanks at a maximum temperature of 85°F. For optimal extraction of color and flavor, we used pump-overs and the skins were left in contact with the juice for up to 20 days. This wine was aged on a combination of French and American oak for eight months before bottling.



Varietal Content:	90% Malbec, 6% Syrah, 4% Bonarda
Varietal Origin:	Mendoza, Argentina
Alcohol Level:	13%
Titrateable Acidity:	0.64g/100ml
Residual Sugar:	0.11g/100ml
pH:	3.18