

Piattelli Vineyards 'Alto Molino', Cafayate, Malbec 2020



Rich and fruity with a heady mix of juicy red fruits and vanilla combined with lavender chocolate and a richly flavoured finish.

Producer Note

The Piattelli Vineyards lie in the foothills of the Andes Mountains, where the century old vines are irrigated by the pure waters melting from the snow crested peaks; significant in making their wines exquisite. At Piattelli Vineyards great pride is taken in crafting wines with a sense of place, as each region has distinct terroirs and microclimates. Led by head winemaker Valeria Antolin, the wines are produced through her passionate pursuit of perfection. Their gravity fed winery in Cafayate honours their commitment to sustainable practices. Piattelli Vineyards practises sustainable farming and their Mendoza vineyards are USDA certified organic. The grapes are cultivated with arid clean air, crystal clear water and nutrient rich soil and their award winning wines are produced with wisdom, precision and care.

Vineyard

From high in the Andes surrounding Salta come Piattelli's Cafayate wines, grown at an elevation of over 1,795 metres. The distinctively colourful north western Argentinian mountains are formed of many geological layers. The splendour of this area, with its pure water and extreme thermal amplitudes, is that it produces grapes bursting with flavour, making this not only one of the most beautiful, but also one of the premier grape growing regions in the world. The wine is named after the high altitude vineyards, 'Alto' meaning high and 'Molino', which translates as mill, taking its name from an old grain mill which was constructed by the Jesuits in 1665 which sits at the entrance of the Piattelli vineyard in Cafayate.

Winemaking

Vinified in the gravity fed winery, fermentation took place at controlled temperatures of between 24 to 28°C with selected yeasts. Pump overs and rack and returns were employed to obtain the desired levels of colour and flavour extraction. Malolactic conversion occurred naturally and when this had finished, the wine was separated from the solids and the free-run wine was stored in tanks until bottling. This wine was made in an unoaked style, preserving the purity of fruit.

Tasting Note

An attractive and vibrant example of Argentinian Malbec, with its heady mix of plump, red fresh fruits and floral hints of violet, combined with sweet, firm tannins and a powerful finish.

Grape

Malbec 100%



Winemaker:	Valeria Antolin & Javier Saldaño
Region:	Salta
Sub region:	Cafayate
Country:	Argentina
Alcohol:	14.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/Yes
Organic:	No
Biodynamic:	No
Product Code:	58603201
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap