



LOCATION:

Argentina > Mendoza
> Uco Valley > Altmira

VARIETY:

Malbec

WINEMAKER:

Alejandro Sejanovich,
Jason Mabbett, & Duncan Killiner



SCIENCE

ABV: 14%
SUGAR RATE: 1.90 g/l
TOTAL ACIDITY: 5.5 g/l
PH: 3.74

Manos Negras Malbec “Stone Soil”

EXPERIENCE

NAME: Sourced from the Altmira district in the southern Uco Valley at over 4,000 feet, Altmira has Mendoza’s most unique soil profile, with a patchwork of sand, silt and stone soils, all present in the same vineyard. Stone Soil Select Malbec is made entirely from Malbec grapes from these patches of stone soils.

CHARACTER: The aromas are full with savory, black and red cassis, undertones of cedar, and firm minerality. A refreshing, medium bodied wine with approachable tannins, and a balanced finish expressing savory herbal notes and lingering sapidity.

ENJOY WITH: Flavorful cuts of meat like grilled tenderloin, asado, empanadas stuffed with beef or pork, mac’ n’ cheese, gouda or gruyere.

BEST RESULTS: 60°-64° in a Bordeaux style glass. Allow the wine to open with some air for 10-15 minutes.

EXPRESSION

FERMENTATION: Native yeast fermentation in open stainless steel tanks for 10-12 days, max. temperature 77° F.

PRESSING AND EXTRACTION: 10% whole cluster fruit. Two pump overs and one delistage per day until about 8% alc/vol is achieved to avoid seed tannin extraction. Then just moistening of the cap until fermentation is complete.

ELEVAGE: 9 months with neutral French oak, racked three times, battonage once a month to keep wine cloudy and reduced - this protects the wine and reduces SO2 additions.

FINING AND FILTERING: Earth pad filtered, vegan.

SULFUR: 5 ppm at crush; 10 ppm after malo; 15 ppm at bottling.

SOURCE

FARMING: Non-certified organic farming without pesticides. Only organic fertilizer and Bordeaux mixture (copper sulfate) are used in the vineyards.

LAND: 8 hectares in Altmira at 3,800 ft. a.s.l. with shallow, poor, diverse soils. Selected from a parcel with rocky limestone driven soil. The stony soils contain a high content of surface stones poor in organic material with white round rocks high in calcium carbonate. This lowers yields and increases concentration.

VINE: 25+ year old vines, Vertical Shoot Position trellising.

HARVEST AND PRODUCTION: Hand harvested, 10,000 case production.

