



LOCATION:

Argentina > Mendoza
> Uco Valley > Altamira

VARIETY:

88% Malbec, 5% Cabernet Franc,
5% Cabernet Sauvignon,
2% Petit Verdot

WINEMAKER:

Alejandro Sejanovich,
Jason Mabbett, & Duncan Killiner



SCIENCE

ABV: 14%
SUGAR RATE: 1.93 g/l
TOTAL ACIDITY: 6.7 g/l
PH: 3.6

Manos Negras Malbec “Artesano”

EXPERIENCE

NAME: Located in the southern Uco Valley, the estate vineyard in the Paraje Altamira district of San Carlos is at an elevation of 4,000 feet. Artesano represents the finest craftsmanship the team at Manos Negras has to offer from the best grapes and terroir.

CHARACTER: Brooding aromatics with dark fruits, white pepper, and rose petal. A deeply structured wine with a full body, dense tannins, and a compelling finish of elegance, weight, sapidity, and length.

ENJOY WITH: Best served with grilled bone-in rib eye. Elevated meat dishes and hearty roasted vegetables.

BEST RESULTS: 60°-64° in a Bordeaux style glass. Allow the wine to open with some air for 15-30 minutes.

EXPRESSION

FERMENTATION: All grape varieties are co-fermented with native yeast in open 500 liter plastic bins. Micro vinification for 14-18 days, with a maximum temperature of 72° F.

PRESSING AND EXTRACTION: With 30% 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: 12 months with French oak (10% new), racked four 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: 4 hectare estate vineyard in Altamira at 4,000 ft. a.s.l with shallow, poor, diverse soils of sand, silt, rock, and limestone. The rocky 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: 15+ year old vines, Vertical Shoot Position trellising.

HARVEST AND PRODUCTION: Hand harvested, 3,000 case production.

