



2022 KOHUE MALBEC

Paraje Altamira, Uco Valley, Mendoza



THE SITE

Sourced from a small vineyard plot located on the southern part of Uco Valley, in the highest area of the Tunuyan River alluvial fan at an altitude of 3600 feet. It expresses the unique identity of appellation Paraje Altamira.

The soil, of alluvial origin, is composed of sand, silt, and clay with underlying stones and large granite rocks covered with calcareous material—a complexity found only in the foothills of the Andes.

VINTAGE

The 2022 season brought some challenging weather in the Foothills of the Andes. After an exceptionally dry winter and a cold spring, the typical February rains arrived. The season then closed with mostly dry conditions and steady, cool temperatures which gave us a longer-than-normal harvest window, allowing us to keep the fruit hanging on the vine, reaching optimal maturity and picking at the exact time we desired.

This mostly dry and cool climate allowed us to craft Malbecs with ideal acidity, excellent phenolic development and a concentrated aromatic profile, resulting in outstanding aging potential.

CRAFT

Berries are manually selected and tanks filled by gravity to preserve the integrity of the fruit. Fermentation took place in concrete vessels. The wine aged in French Oak for 22 months, followed by 12 months in bottle prior to release.

THE WINE

This classic Malbec is delicate and pure, revealing layers of red and black fruit, balanced by savory notes of graphite and minerality, giving the wine depth and complexity that reflect the authenticity of its site.

Blend Varietal: 91% Malbec, 9% Cabernet Sauvignon.

Maximo Valsecchi, Founder – Winemaker